



Tapas

Seared Ahi Tuna Carpaccio

Thinly Sliced Rare Seared Ahi tuna,
Capers,
Shallot, Cilantro and Meyer Lemon Oil
14.75

Oven-Roasted Black Mussels

Dry Chorizo, Roasted Roma Tomatoes
And Tarragon in Saffron-Fennel Broth 9.00

Caesar Salad

Baby Hearts of Romaine in Creamy Garlic
Dressing with Smoked Prosciutto 7.25

Spicy Gambas

Sweet Water Prawns Sautéed
With Lime-Chile Chimichuri 12.75

Goat Cheese & Pear Bruschetta

Baby Arugula, Champagne Vinaigrette,
Shaved Fennel 9.75

Baby mixed Head of lettuce

Pickled red onions and vine ripe
tomatoes Balsamic Vinaigrette 9.00

Grilled Baby Bell Pepper

Marinated In Aged Balsamic Vinaigrette
6.95

Oysters on Half Shell

Red Wine Horseradish Mignonette 2.75

Fritto Misto

Red Royal Shrimp, Calamari Haricot Vert
and Fennel Chipotle Pepper Rémoulade
8.00

PIZZA

Margherita Fresh Mozzarella, Roasted Tomatoes and Fresh Basil 12.95

Sausage and Pepperoni, Tomato Sauce and Asiago Cheese 13.50

Artichokes and Pistou Basil Pesto, Artichokes and Goat Cheese 14.25

Roasted Chicken Garlic Puree, Chicken, Caramelized Onions, Fontina Cheese & Balsamic 14.00

PASTA, RISOTTO & GNOCCHI

Gnocchi Pomodoro

Baked Potato Dumpling with Tomato
Sauce
With Bellwether Farm Pepato Cheese
22.00

Spaghetti Bolognese

Sonoma Ground Lamb and Sausage,
Asiago Cheese and Basil 24.00

Paella

Sweet Water Prawns, Mussels
Chorizo and Duck with a Saffron Risotto
26.50

Duck Confit Risotto

Duck Leg Confit, Creamy Risotto
and Braised Spinach 24.75

Spinach & Cheese Ravioli

Lemon -Basil Cream Sauce
with Toasted Pignolas 19.95

GRILL & ROTISSERIE

Grilled Flat Iron & Frites

Fried Heirloom Potatoes
Brown Shallot Butter 24.75

Grilled Cheeseburger

Potato-Pepper Bun with Sonoma White
Cheddar Butter Lettuce, Vine Ripe
Tomatoes and Meritage Fries 12.00

Market Fresh Fish Special

Chef's Daily Inspiration A.Q.

Slow Spit Roasted Porchetta

Grilled Fennel, Roasted Tomato,
Creamy Polenta and Green Olives Stufato
19.75

Rotisserie Fulton Valley Chicken

Porcini Bread Pudding and
Organic Mushroom Ragout
22.75

Cabernet Braised Beef Short Ribs

Cannelloni Beans Cassoulet,
Shaved Fennel and Fine Herbes and
26.75

Bread freshly baked twice daily from Model Bakery in Napa

Corkage fee is 15.00 per 750ml.

We will gladly waive one corkage fee for each bottle purchased from our list.
18% Gratuity will be added to groups of 6 or more.

We support organic farming, responsible animal husbandry
and sustainable fishing practices.

Laurent P. X. Berthon

Executive Chef