



House Cocktails

NAVARRO SUNSET

Hangar One Buddha's Hand Citron, Cointreau, Fresh Orange Juice,
Lime, Navarro Vineyards Pinot Noir Grape Juice

DIPLOMATIC MANHATTAN

Diplomatico Reserve Rum, Vanilla Bean Extract, Bitters and Sweet Vermouth,
garnished with rehydrated cherries

SPICY MOJITO

Citrus Rum infused with Serrano Chiles, Coconut, Cilantro, Muddled Mint and Lime with
Agave Syrup. Not sweet, balanced!

WHAT I WANT

Cognac, Bitters, Muddled Goji Berries, Lime, Ginger Beer
served on the rocks in a Collins glass

DISH MARTINI

Gin or Vodka Martini made to your liking, served in a bucket glass with a ball of ice

JASMIN

Gin, Cointreau, Campari and fresh Lemon Juice

JOBEONE MARGARITA

Hacienda Tequila, Triple Sec, Lime, Agave Syrup, topped with a Grand Marnier float,
served on the rocks

TANGERINE DROP

Hangar One Buddha's Hand Citron, fresh Tangerine juice, Cointreau and Agave Syrup

LEMON THYME MARTINI

Stoli Vodka, Cointreau, St. Germain Elderflower Liqueur, Muddled Lemon Thyme
and Simple Syrup



Bites

Roasted Pistachios 5

Fleur de Sel, Espelette and Pimentón

Chilled Grilled Pears 7

Mascarpone, Blue Cheese and Aged Balsamic Vinegar

Fried Olives 6

Roasted Shallots, Veal Pancetta and Ricotta Cheese

Small Plates

Oysters Deanna 11

Grilled Oyster in the Shell topped with Artichoke Hearts, Grana Padano, Fresh Basil and White Wine

Seared Day Boat Scallop 13

House Made Veal Pancetta, Wild Mushroom and Mussel Ragú

Charred Octopus Carpaccio 11

Fleur de Sel, Scallions, Blood Orange Segments and Micro Arugula with Lemongrass Vinaigrette

Mini Boo Ya 13

California-style Bouillabaisse with Black Cod Mussels, Clams, Bay Scallops & Shrimp in Lobster Saffron Broth

Onion and Madeira Soup Gratinée 9

Caramelized Onion and Madeira Wine Reduction topped with Crustinis and Gruyere Cheese

House Made Lobster Ravioli

Shaved Perigord Truffles with Brandied Lobster "Bisque" Sauce

Foie Gras Brûlée 13

Layered Duck Rilette and Apple Current Chutney topped with Caramelized Foie Gras

Seared Mini Lamb Rack 14

Roasted Garlic and Balsamic Braised Shallots over Black Tuscan Kale

House Made Charcuterie Plate 13

Foie Gras Torchon, Terrine de Campagne d'Agneau and Duck Prosciutto served with Grilled Bread

House Made Truffle Fries 7

served with our Horseradish Chili Sauce and Garlic Aioli

Salads

Hearts of Romaine 9

Grana Padano Tuile, Boquerones & Garlic Thyme Croutons

Organic Baby Lettuces 7

Cucumber Slivers, Kalamata Olives and Bohemian Creamery Capriago Cheese

Roasted Baby Beet Salad 11

Organic Gold, Red and Chioggia Beets with Micro Bulls Blood and Pavé D' Affinoise Cheese

Asparagus “Fries” 7

Crispy Thin Asparagus with Roasted Garlic Aioli

Tasting of Artisan Cheeses 14

Local Wild Flower Honey Comb with House Made Huckleberry and Port Jam

Sonoma County Olive Oil Tasting with Candied Kumquats and Grilled Bread 11

Preston of Dry Creek: Olio Nuovo-Chaste Maiden, Da Vero-Sonoma: Dry Creek Estate Blend, and Dry Creek Olive Company: Healdsburg Blend

Larger Plates

Bodega Bay Petrale Sole Fillet 18

Sautéed Salsify with Grilled Baby Leeks and Brown Butter Gold Balsamic Sauce

Bone-in New York Strip Steak and Fries 30

Crispy Herbs and Garlic Chips with Bordelaise Sauce and Bone Marrow Floaters

Caper Berry and Olive Braised Jidori Chicken 18

San Marzano Tomatoes and Fennel over House Made Fettuccini

Crispy Sonoma Liberty Duck Confit 19

Grilled Baby Leeks, Roasted Baby Fennel and Braised Potatoes with Brandied Socca Sauce

Sonoma Direct Lamb Ragoût 19

House Made Pappardelle Pasta with Shaved Grana Padano

Roasted Organic Vegetable Terrine 17

Eggplant, Asparagus, Green & Yellow Zucchini, Mushrooms, Israeli Cous Cous & Vegan Paella Sauce