

UNDERWOOD

BAR AND BISTRO

NEW YEAR'S EVE

DINNER

DESSERT

SPIRITS

BUBBLY

SMALL PLATES & SALADS

please select two of these dishes

DUNGENESS CRAB BISQUE

local crab, chive oil

ROASTED PUMPKIN & RADDICCHIO SALAD

manchego cheese, arugula, spiced pecans, aged balsamic

CARAMELIZED MUSHROOM FLATBREAD

roasted garlic, idiazabol cheese, arugula, bacon

DUCK CONFIT RAVIOLI

champagne cream, port wine reduction

ROASTED BEETS & BLOOD ORANGE SALAD

shaved fennel, goat cheese, mache

SEARED DAYBOAT SCALLOP

pancetta wrapped, truffle mashed potatoes, zinfandel-balsamic reduction

STEAMED KAMPACHI

buckwheat soba noodles, glazed shitake mushrooms, lemon-black bean vinaigrette

RED WINE BRAISED SHORT RIB

bleu cheese polenta, gremolata

SEARED FOIE GRAS

brioche french toast, cranberry-port wine chutney

ENTRÉES

please select one of these dishes

PRIME RIB

roasted garlic mashed potatoes, creamed spinach, glazed carrots, au jus, house made horseradish sauce

SALMON en CROUTE

mushroom duxelle, spinach, white truffle beurre blanc

RACK of LAMB

hazelnut-herb crust, elderberry reduction, yukon gold-butternut squash gratin, broccolini

WILD MUSHROOM TAGLIATELLE

mushroom veloute, arugula, asiago cheese

GRILLED QUAIL

pomegranate-coriander glaze, moroccan cous-cous, asparagus

DESSERTS

bonne chance selecting just one!

SOON!

PRIX FIXE MENU

FIRST SEATING 5 - 7:30 pm \$65.

SECOND SEATING 7:45pm - ? \$85.

RESERVATIONS: 707-823-0233

we do not accept reservations via email

HEALTH

WEALTH

LUCK

PEACE

LOVE

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