

UNDERWOOD

SMALL PLATES & SALADS

please select two of these dishes

FIRE ROASTED EGGPLANT SOUP

piquillo pepper coulis, cumin, crème fraîche

BIBB LETTUCE SALAD

marinated green beans, red creamer potatoes, niçoise olives, roasted sweet pepper vinaigrette, goat cheese

BEET SALAD

shaved red & gold beets, blood oranges, fennel, candied walnuts, farmstead blue

FLATBREAD

prosciutto, manchego cheese, asparagus, quail egg

WILD MUSHROOM & GOAT CHEESE TART

CURRIED DUNGENESS CRAB CAKES

napa cabbage & pepper slaw, grilled eggplant, raita

DUCK & PISTACHIO TERRINE

celeriac remoulade, grilled country bread

FRUITS de MER (service for two)

oysters, prince edward island mussels, prawns, cherrystone clams, dungeness crab

ENTRÉES

please select one of these dishes

SEARED DAYBOAT SCALLOPS

truffle scented cauliflower purée, watercress cream

SEARED AHI TUNA

eggplant, longbeans, oyster mushrooms, jasmine rice, coconut green curry sauce

GRILLED KUROBUTA PORK LOIN

polenta, grilled asparagus, mole sauce

FILET MIGNON

crushed red potatoes, onion rings, merlot sauce,

PAN SEARED LIBERTY DUCK BREAST

black lentils, bloomsdale spinach, huckleberry sauce

SAVORY PHYLLO PASTRY

artichokes, chanterelles, leeks, pecorino cheese, black lentils, rainbow chard

DESSERT

bonne chance selecting just one!

MEYER LEMON CRÈME BRÛLÉE

CHOCOLATE RASPBERRY TORTE

crème anglaise, raspberry sauce

STRAWBERRY-PASSIONFRUIT NAPOLEON

passionfruit zabaglione, phyllo, fresh strawberries

SORBET TRIO

house-made selections

coffee or tea

BAR & BISTRO

*Thank You for joining us.
We wish you a year of good
love and good food!*

