



Wild Game Week!
November 29th to December 3rd
Reservations Suggested
707.666.2383

Wild Local Chanterelle Mushroom Soup

Dandelion Drizzle 8/12

Mario Bazan Pinot Noir, Napa Valley 2018

Pan Roasted Dungeness Crab Cakes

Tangerine-Orange Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 20

Carol Shelton, Coquille Blanc, Paso Robles 2019

House Smoked Wild King Salmon & Sturgeon

Mixed Greens, Mustard Vinaigrette, Crispy Potato Leek Cake, Lime Crème Fraiche, Capers 19

Cru, Chardonnay, Arroyo Seco 2019

BBQ Buffalo Short Rib Sandwich

Tamarind Molasses BBQ Sauce, Arugula & Apple Cabbage Slaw, Toasted Ciabatta Bread 19

Crossword, Rose of Cabernet, Napa Valley 2020

Elk Chop & Wild Boar Green Chili

Jalapeño Cornbread, Black Beans, Poblano Pepper, Pico De Gallo, Lime Crème Fraiche 27

Silver Trident, Proprietary Red Blend, Napa Valley 2019

Duck Confit & Wild Boar Sausage Cassoulet

Cannelloni Beans, Kale, Carrots, Garlic/Onion Bread Crumbs 36

Secundino, Cabernet Sauvignon, Napa Valley 2018

Cabernet Braised Buffalo Short Ribs

Buttermilk Mashed Potatoes, Roasted Root Vegetable Medley, Frisee & Wild Arugula 39

Benessere, Sangiovese, Napa Valley 2018

Oven Roasted Rack of Venison

Butternut Squash Gratin, Brussels Sprouts, & Asparagus Medley, Huckleberry Cabernet Sauce 41

Secundino, Cabernet Sauvignon, Napa Valley 2018