

BEGINS
FEB
21

SONOMA COUNTY
RESTAURANT
WEEK
2022

ENDS
FEB
27



3 COURSES \$55

CHOICE OF 1 FROM EACH CATEGORY
AVAILABLE FOR DINE-IN ONLY

VISIT OUR WEBSITE FOR RESERVATIONS

FIRST COURSE

SMOKED BUTTERNUT SQUASH BISQUE

Crab salad, lime crema, chives

OR

BEET + STRAWBERRY SALAD

Baby mixed greens, goat cheese, roasted beets, strawberries, candied pepitas, pickled onion, Meyer lemon vinaigrette

OR

AHI CRUDO

Lemongrass + chili aquachili, radish, Satsuma mandarin, crispy shallot, avocado puree, nori cracker

SECOND COURSE

WAGYU FLAT IRON

Beeman Ranch flat iron, coconut curry mash, roasted heirloom carrots, "pho" bordelaise, bone marrow butter

OR

SHRIMP & GRITS

Wild gulf prawns, Valley Ford Highway 1 grits, smoked Andouille sausage, green onions, potlikker brodo

OR

SHORT RIBS

Zinfandel braised short ribs, confit garlic mash, broccolini, horseradish gremolata

THIRD COURSE

DARK CHOCOLATE PUDDING

Vanilla bean whip, miso caramel, chocolate crunchies, blackberry

OR

OLIVE OIL CAKE

Liquid cheesecake, strawberry compote, vanilla bean whip, graham cracker crumble