

# Dinner

Oysters on the Half Shell.....	3.50	Soup Selection.....Cup 6 / Bowl 8	19
Dungeness Crab Rolls Wrapped in Rice Paper, Pickled Onions, Avocado, Asparagus, Mint, Tropical Fruit & Mint-Basil Vin			
Pepper-Crusted Filet Medallions Shoestring Truffle Fries, Garlic Chips, Grilled Endive and Aged Balsamic			18
Dungeness Crab Cake Sautéed Sweet Corn, Asparagus, English Peas, Citrus Coriander Sauce			18
Crispy Calamari Fresno Peppers, Nopales, Chipotle Aioli and Avocado-Tomatillo Sauce			15
Mixed Wild Mushrooms Soft Polenta with Fresh Herbs, Crispy Parmesan and Wild Arugula			16
Ahi Tuna Two Ways Soy- White Truffle and Portabella Mushrooms / Poke Citrus- Ginger Vinaigrette			19
Chipotle Braised Chicken Empanadas Corn Tortilla, Black Bean Puree, Queso Fresco & Guajillo Sauce			15

## Goods from Our Garden

**Chopped Salad Corn, Broccoli, Cauliflower, Carrots, Blue Cheese, Egg, Bacon, Avocado Puree and Mustard Vinaigrette			16
Sesame-Soy Chicken Salad Napa Cabbage, Shiitakes, Bean Sprouts, Toasted Peanuts, Bell Peppers & Crispy Wontons			22
Market Dungeness Crab Louis Avocado, Hard Boiled Egg, Nicoise Olives, Cherry Tomatoes & Pickled Red Onions			25
** Classic Caesar Salad Hearts of Romaine, Garlic Croutons and Shaved Parmigiano Reggiano			15
** Organic Baby Beet & Grapefruit Salad Shaved Fennel, Fried Bucheron Goat Cheese, Spiced Candied Walnuts			18
**Add Organic Grilled Chicken \$8.00... **Add Dungeness Crab \$18.00			

## Comforts

Braised New Zealand Lamb Shank Mashed Potatoes, Sautéed Spinach, Mint Relish & Zinfandel Glazed			38
Grilled Filet Mignon Topped with Melted Blue Cheese, Garlic-Potato Gratin, Asparagus, Braised Onions & Bordelaise			38
Wild Steelhead Salmon Ginger-Carrot Puree, Shitakes, Baby Bok Choy, Crispy Glass Noodles & Saffron Garlic Butter			34
Grilled Duroc Pork Chop Sweet & Golden Potato Risotto, Braised Red Cabbage, Apple Compote & Grape Port Reduction			33
Oven Roasted Organic Chicken Breast Creamy Polenta, Brussel Sprouts, Sweet Peppers, Chard & Chicken Au jus			28
Almond Crusted Rainbow Trout Tobiko Caviar, Baby Clams, Asparagus, Caper-Tomato, Linguini, Meyer Lemon Basil Sauce			35
Porcini Mushroom Ravioli Kabocha Squash, Red Russian Kale, Crispy Goat Cheese and White Truffle Butter			28

## Our Classics

Organic Fried Chicken Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy			25
Very Adult Mac n' Cheese Fiscalini Cheddar, Parmigiano Reggiano, Hobbs Bacon, Fresh Herbs and Toasted Panko			16
**Add Chicken \$8.00 or Dungeness Crab \$18.00			
Zinfandel Braised Short Ribs Truffle Mashed Potatoes, Sautéed Asparagus and Zinfandel Glaze			38
Champagne-Battered Fish n' Chips Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries			20
Market Burger 1/2 lb. Painted Hills Beef, Fiscalini Cheddar and Grilled Sweet Onions with Fries			15
**Add to Burger Options: Sautéed Wild Mushrooms, Hobbs Bacon, Avocado, Jalapeños \$2.00 each			
Baby Back Ribs Sweet and Smoky BBQ Sauce, Mashed Potatoes and Onions Rings			33

## For the Table \$7.00 each

Cheddar Jalapeno Cornbread / Onions Rings / Brussels Sprouts