



OLIVE OIL POACHED SALMON WITH CHILLED RATATOUILLE SOUP

ROASTED BEETS WITH GOAT CHEESE, ARUGULA AND PISTACHIOS

THAI MARINATED LOBSTER WITH AVOCADO, MELON AND HEARTS OF PALM

TASTING OF SUMMER BEANS

SUMMER SQUASH WITH HIJIKI NOODLES, MISO STUFFED BLOSSOM AND SEA STOCK

TERRINE OF FOIE GRAS WITH LYCHEE AND TAMARIND, TOASTED CRUMPETS

SEARED FOIE GRAS WITH TWO PEACHES, CRISPY SOBA NOODLES AND CASHEWS

DOVER SOLE WITH SWEET CORN AND TOMATO FONDUE, LEMON VERBENA NAGE

SEA BASS WITH BLACK EYED PEAS AND TROTTERS, CRAYFISH GLAZE

CHANTERELLE RISOTTO WITH PARMESAN BROTH

CYRUS "BLT"

CRISPY POUSSIN WITH ROASTED CORN STUFFING AND NARDELLO PEPPERS

LAMB LOIN WITH CRANBERRY BEANS AND CIPPOLINI ONION, VIN SANTO SAUCE

STRIP LOIN OF BEEF WITH FIG RAGOUT AND GORGONZOLA PANSOTTI, JUNIPER SAUCE  
(\$17 SUPPLEMENT)

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE

A TASTING OF DESSERTS BASED ON THE FOLLOWING THEMES:

TART N' TANGY    CHOCOLATE    CARNIVAL

3 COURSES \$78 ~ 4 COURSES \$90 ~ 5 COURSES \$102 ~ ADDITIONAL COURSES AVAILABLE AT \$15 PER COURSE



### THE CHEF'S TASTING MENU

CHEFS DOUGLAS KEANE, DREW GLASSELL AND TRACY MATTSON

HAVE CREATED AN EIGHT COURSE MENU

FROM INSPIRATION AND THE MARKET'S SEASONAL OFFERINGS.

THIS MENU IS OFFERED FOR THE ENTIRE PARTY.

CHEF'S MENU ... \$130

*WE WELCOME ADVANCE NOTICE OF SPECIAL DIETARY REQUESTS TO ACCOMMODATE YOUR  
NEEDS AND ENSURE DISHES EQUAL THE INTEGRITY OF THE REGULAR MENU.  
CHEF'S DIRECT LINE IS 707-433-2010*

*PHOTOGRAPHS ARE BY ANDY KATZ ~ WWW.ANDYKATZPHOTOGRAPHY.COM*

### WINE PAIRINGS

OUR SOMMELIER JIM ROLLSTON, WORKING WITH YOUR CAPTAIN,  
CAN OFFER A TASTING OF WINES TO COMPLEMENT ANY MENU

THREE COURSE PAIRING ... \$ 42

FOUR COURSE ... \$ 56

FIVE COURSE ... \$ 70

ADDITIONAL COURSES OF PAIRING AVAILABLE ... \$ 14 A POUR

### TASTING MENU WINE PAIRINGS

A PAIRING FOR THE TASTING MENU ... \$ 89

A GRAND TASTING OF FINE AND RARE WINES  
TO COMPLEMENT THE CHEF'S TASTING MENU ... \$185

CORKAGE IS \$35 PER 750 ML, \$60 PER MAGNUM