



TASTING MENU

THAI LOBSTER 2.0

FOIE GRAS TORCHON WITH CHERRY AND PISTACHIO, BUTTERMILK BISCUIT

OR

SCALLOP WITH RICE NOODLES AND PICKLED GREEN PAPAYA, COCONUT MILK FROTH

MEDAI WITH SWEET CORN AND SCALLIONS, LEMON VERBENA

BACON N' EGGS WITH BLACK EYED PEAS AND CHANTERELLES

CRISPY POUSSIN WITH POTATO MOUSSELINE AND HARICOTS VERTS, FINES HERBES

OR

STRIPLOIN OF BEEF WITH DAIKON, GINGER-TOMATO BROTH

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE

PASSION FRUIT GELATO, MISO CUSTARD AND SESAME SABLE

RED VELVET CAKE

OR

ORANGE BLOSSOM FRITTER WITH APRICOT, BASIL AND PINE NUTS

VEGETARIAN TASTING MENU

GREEK SALAD

SUGAR SNAP PEAS, RADISH KIMCHEE AND LYCHEES

SWEET CORN AND BLACK TRUFFLE RISOTTO

CHANTERELLE RAVIOLI WITH SLOW COOKED BANTAM EGG, PARMESAN

AGEDASHI TOFU WITH SUMMER SQUASH AND SEA BEANS

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE

PASSION FRUIT GELATO, MISO CUSTARD AND SESAME SABLE

RED VELVET CAKE

OR

ORANGE BLOSSOM FRITTER WITH APRICOT, BASIL AND PINE NUTS

EIGHT COURSE MENUS ... \$130

A WINE PAIRING FOR THE EIGHT COURSE MENUS ... \$130



FIVE COURSE MENU

THAI LOBSTER 2.0



FOIE GRAS TORCHON WITH CHERRY AND PISTACHIO, BUTTERMILK BISCUIT

OR

SCALLOP WITH RICE NOODLES AND PICKLED GREEN PAPAYA, COCONUT MILK FROTH



MEDAI WITH SWEET CORN AND SCALLIONS, LEMON VERBENA



STRIPLOIN OF BEEF WITH DAIKON, GINGER-TOMATO BROTH

OR

CRISPY POUSSIN WITH POTATO MOUSSELINE AND HARICOTS VERTS, FINES HERBES



RED VELVET CAKE

OR

ORANGE BLOSSOM FRITTER WITH APRICOT, BASIL AND PINE NUTS

VEGETARIAN FIVE COURSE MENU

GREEK SALAD



SUGAR SNAP PEAS, RADISH KIMCHEE AND LYCHEES



SWEET CORN AND BLACK TRUFFLE RISOTTO



AGEDASHI TOFU WITH SUMMER SQUASH AND SEA BEANS



RED VELVET CAKE

OR

ORANGE BLOSSOM FRITTER WITH APRICOT, BASIL AND PINE NUTS

CHEFS - DOUGLAS KEANE & DREW GLASSELL

SOUS CHEFS- CHRIS WOLVEN & ADAM RITTER PASTRY CHEF - ROY SHVARTZAPEL

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

FIVE COURSE MENUS ... \$102

OPTION OF ADDITIONAL CHEESE COURSE ~ \$15

A WINE PAIRING FOR THE FIVE COURSE MENUS ... \$ 102

CORKAGE IS \$50 ... \$80 PER MAGNUM

29 NORTH ST. HEALDSBURG, CA 95448 PHONE 707-433-3311