



SOUPS

BILLI-BI WITH TEMPURA MUSSEL AND OLIVE OIL-FENNEL PURÉE
CAULIFLOWER WITH ALMONDS, RAISINS, AND CAPERS

VEGETABLES

MATSUTAKE MUSHROOM WITH SEA BEANS AND WATER CHESTNUTS, SUDACHI BROTH
ROASTED SQUASH AND WHITE SWEET CORN WITH SPICED PEPPER COULIS
TASTING OF TOMATOES

FOIE GRAS

SALT CURED "TORCHON" WITH PEANUT BUTTER AND JELLY
SEARED WITH LENTIL RAGOUT AND ASIAN PEARS, VANILLA BEAN GASTRIQUE
TERRINE WITH PLIOT COMPOTE, TOASTED BRIOCHE

PASTA AND RISOTTO

TRUFFLED RED WINE RISOTTO, PARMESAN BROTH
RAVIOLI WITH PORK SHANK AND RED CABBAGE, MUSTARD FROTH
TAGLIARINI WITH TRONCHON AND OLIVES, PADRON PEPPERS

FISH AND SHELLFISH

THAI MARINATED LOBSTER WITH AVOCADO, MELON AND HEARTS OF PALM
SEARED HAMACHI WITH SPINACH GOMAE, CHILLED SHOYU-KONBU CONSOMMÉ
SCALLOP WITH SQUASH AND CURRIED BRUSSELS SPROUTS, LOBSTER COCONUT SAUCE
BLACK SEA BASS WITH HARICOTS VERTS AND CHERRY TOMATOES, BAY LEAF NAGE

POULTRY

HOISIN SQUAB WITH BLACK BEAN RICE CAKE AND CANDIED YUZU
CRISPY POUSSIN WITH GREEN EGGS AND HAM
QUAIL WITH FENNEL, FIGS AND PINE NUTS

MEAT

BACON WRAPPED PORK LOIN WITH POTATO PURÉE, HEN OF THE WOODS AND CHARD
RIB EYE OF BEEF WITH SWEET CORN AND CHANTERELLES, RED WINE SAUCE
(\$35 SUPPLEMENT)
ROULADE OF LAMB WITH SPICED EGGPLANT AND TOMATO CONFIT, VERJUS SAUCE

3 COURSES \$75 ~ 4 COURSES \$87 ~ 5 COURSES \$99 ~ ADDITIONAL COURSES AVAILABLE AT \$15 PER COURSE



CHEESES

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE WITH
COMPLEMENTING BREADS, FRUITS AND ACCOMPANIMENTS

DESSERTS

*PASTRY CHEF SUZANNE POPICK HAS DESIGNED
AN ARRAY OF DESSERT TASTINGS BASED ON INDIVIDUAL THEMES:*

CHOCOLATE

FRUIT

CARAMEL

*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*

THE CHEF'S TASTING MENU

CHEF DOUGLAS KEANE HAS CREATED A SEVEN COURSE MENU
FROM INSPIRATION AND THE MARKET'S SEASONAL OFFERINGS.
THIS MENU IS OFFERED FOR THE ENTIRE PARTY.

CHEF'S MENU ... \$120

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

SEVEN COURSE ... \$ 89

GRAND TASTING WINE PAIRING

TO COMPLEMENT THE CHEF'S TASTING MENU

SEVEN COURSE... \$185

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

PHOTOGRAPHS ARE BY ANDY KATZ ~ WWW.ANDYKATZPHOTOGRAPHY.COM

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