



CHEF
CASEY GIPSON

THANK YOU TO
ALL OF OUR
LOCAL FARMERS,
BAKERS,
ROASTERS,
BREWERIES AND
WINERIES.



PRIVATE DINING MENU

STARTERS...SERVES 2-3

ARTISANAL CHEESE PLATE

WITH FRENCH BAGUETTE, ROASTED NUTS AND APRICOT FIG CHUTNEY
16

CHARCUTERIE

WITH RILLETES OF DUCK AND PORK PATÉ, LA QUERCIA PROSCIUTTO,
FRA'MANI SALAMI, ARUGULA, GOAT CHEESE, OLIVE TAPENADE, DIJON
MUSTARD, AND SUNDRIED TOMATO 13

AHI TARTARE

WITH SOY GINGER, AVOCADO, AND WONTON CHIPS 10

TRIO OF BRUSCHETTA

CHOOSE THREE 9

- COUNTRY ARTICHOKE PESTO
- GRILLED EGGPLANT, ROASTED GARLIC AND GOAT CHEESE
- SALAMI, GOAT CHEESE AND OLIVE TAPENADE
- SMOKED MOZZARELLA, SUN DRIED TOMATOES
AND TOASTED WALNUTS
- BACON, APPLE, AND WARM BLUE CHEESE
- FIG COMPOTE, BLUE CHEESE, AND TOASTED PECANS

CHICKEN WINGS

WITH LEMON PEPPER AND PARMESAN (5 FOR \$8 / 12 FOR \$16)

SHORT RIB TACOS

WITH CORN TORTILLAS, VEGETABLE ESCABECHE, CILANTRO LIME
CRÈME, AND GOAT CHEESE (3 FOR \$12)

SALADS...PER PERSON

SIMPLE MIXED GREENS

WITH WHITE WINE VINAIGRETTE 5

ORGANIC BABY GREENS

WITH SHERRY-BLUE CHEESE VINAIGRETTE, APPLES
AND TOASTED HAZELNUTS 7

BRUSSELS SPROUT SALAD

WITH MUSTARD DRESSING, CANDIED HAZELNUTS, BLUE CHEESE,
BACON, AND CHOPPED EGG 10



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FAMILY STYLE ENTREES...PER PERSON

ROASTED TURKEY SANDWICH
ON SOURDOUGH WITH FOUR CHEESE BLEND, ARTICHOKE HEART AND PESTO SPREAD, ORGANIC ARUGULA AND SHAVED SWEET ONION 8

GRILLED STEAK SANDWICH
WITH GRILLED ONION AIOLI, FRIED RED BELL PEPPERS, AND FOUR-CHEESE BLEND 10

NIMAN RANCH PETITE ANGUS BURGERS
WITH PINE NUTS, TOMATO AIOLI, BUTTERLEAF LETTUCE, AND HOUSEMADE PICKLES ON GRIDDLED SOURDOUGH 6 (EACH)

CRAB AND ROASTED TOMATO RISOTTO
WITH BASIL, GREEN ONION, AND PARMEGIANO-REGGIANO 14
(SEASONAL VEGETARIAN OPTION AVAILABLE UPON REQUEST 12)

HERB ROASTED CHICKEN BREAST 10

GRILLED HANGER STEAK 11

PAN SEARED PETRALE SOLE 10

SOY GINGER GLAZED SALMON 10

SIDES...PER PERSON

4 CHEESE MACARONI
WITH PARMESAN BREAD CRUMBS AND TRUFFLE OIL 8

SAUTÉED BRUSSELS SPROUTS 5

BLUE LAKE GREEN BEANS
WITH GARLIC, SHALLOTS, LEMON 6

BRIE OR HORSERADISH MASHED POTATOES 6

SWEET ENDINGS...PER PERSON

WARM CHOCOLATE LAVA CAKE 6

ICE CREAM CONE TRIO 7
MACADAMIA NUT, STRAWBERRY, AND ESPRESSO CHIP

SALTY CARAMEL NUT TART 6
WITH MACADAMIA NUT ICE CREAM

CHOCOLATE PLATE 10
CHOCOLATE POT DE CRÈME, ASSORTED ARTISANAL CHOCOLATES, DRIED FRUIT AND SPICED WILD FLOWER HONEY (ENOUGH FOR 2)