



Starters

<i>Spring Pea Soup</i>	6.
With warm bacon & caramelized onions	
<i>Sautéed Wild Mushrooms & Warm Walnut Biscuit</i>	7.
Crème fraîche	
<i>Roasted Hog Farm Asparagus with Organic Brown Egg</i>	9.
Topped with a shallot Beurre rouge	
<i>Hearts of Romaine</i>	7.
Marinated grape tomatoes with a Shropshire cheese dressing	
<i>Organic Spinach Salad with Strawberries</i>	7.
Balsamic vinaigrette, toasted almonds, & garlic croutons	
Add grilled Coho Salmon	16.
<i>Chef's Selection</i>	35.
Enjoy a tasting menu to include an appetizer, salad, entrée & trio of desserts selected by the Executive Chef	

Entrées

<i>Monterey Bay Sand Dabs</i>	18.
Pesto whipped potatoes, French beans & a caper tomato sauce	
<i>Pan Roasted Alaskan Halibut</i>	19.
Served over toasted hazelnut Basmati rice, Swank Farms sugar snap peas & topped with a golden beet vinaigrette	
<i>Portobello Mushroom Ravioli</i>	18.
Meyer lemon nage & asparagus	
<i>Prawn Scampi with Angel Hair</i>	18.
Chardonnay butter sauce, Gilroy garlic chips & fresh vegetables	
<i>Spring Pea & Hog Farm Asparagus Risotto</i>	15.
Taleggio cheese with young pea sprouts salad	
<i>Rotisserie Herb & Butter Half Chicken</i>	18.
Chive whipped potatoes, peas & carrots with a rich roasted chicken au jus	
<i>Heritage Ranch Berkshire Pork Chop</i>	21.
Served with wild mushrooms, sour cream whipped potatoes with a Dijon & lavender sauce	
<i>Grilled Harris Ranch Tenderloin of Beef</i>	5 ounce 26.
Wrapped in apple wood bacon, rosemary roasted potatoes	10 ounce 32.
& sautéed garlic spinach with a rice demi glace	
<i>Slow Roasted Prime Rib</i>	28.
Featuring Harris Ranch beef, seasonal vegetables & whipped potatoes	

"I am proud to serve you the freshest local seasonal products from the Monterey Bay, the Salinas Valley and all of Central California." – Chef Jason Giles