TURKS HEAD
WINES

FOR THE TABLE

OYSTERS* — *asian pear mignonette, pink peppercorn, celery* **21(6) / 40(12)**
2024 MELON, ALEXANDER VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION EAST, SONOMA VALLEY

BAKED BRIE — *seasonal preserve* **16**
2025 ROSÉ, SONOMA COUNTY · 2024 CHENIN BLANC, CLARKSBURG

HOUSE ROASTED NUTS — *assorted nuts, sea salt* **9**

OLIVES — *citrus, herbs, olive oil* **8**

CHEESE & CHARCUTERIE BOARD **26 (3) / 38 (5) / 49 (7)**

CHEESE
GOAT RODEO — FRESH CHÈVRE — smooth, creamy goat, lemon
GOAT RODEO — WILD ROSEMARY — goat & cow blend, rosemary, olive oil
BIRCHRUN HILLS — BIRCHRUN BLUE* — raw cow's milk, sweet, creamy
STOLTZFUS FARM — JAKE'S GOUDA* — raw cow's milk, aged, caramel
STOLTZFUS FARM — MOO ECHO* — cow's milk, 3 year sharp cheddar
CALKIN'S CREAMERY — NOBLETTE — triple cream, mushroom, earthy

CHARCUTERIE
DODGE CITY SALAME — pork, fennel pollen, peppercorns, garlic
PROSCIUTTO DI PARMA — 20 month aged, DOP pork
CAPOCOLLO — pork, coriander, juniper, black pepper

Ask our team for wine pairing recommendations

PRIX FIXE

3 courses **55**
FIRST · THIRD · FOURTH

4 courses **75**
FIRST · SECOND · THIRD · FOURTH

FIRST COURSE

ROASTED BEETS AND CHICORIES — *moo echo cheddar, toasted hazelnut, turks head white wine vinaigrette* **19**
2023 BARBERA, SONOMA MOUNTAIN · 2023 THE SEMI Q RED BLEND, SONOMA COUNTY

CAESAR SALAD — *roasted garlic, anchovy gremolata, parmesan* **18**
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2024 SÉMILLON, SONOMA VALLEY

CHILLED SHRIMP — *celery root remoulade, honeycrisp apple, fennel, dill* **21**
2024 SAUVIGNON BLANC, RYAN'S VINEYARD, NAPA VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY

STEAK TARTARE AU POIVRE* — *arugula, black truffle, green peppercorn* **18**
2023 MERLOT, RUSSIAN RIVER VALLEY · 2023 MALBEC, FOUNTAINGROVE DISTRICT

SECOND COURSE

CRISPY POTATO AND CRAB — *blue crab, saffron-sémillon aioli, smoked trout roe, dill* **22**
2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY · 2024 SÉMILLON, SONOMA VALLEY

LAMB MEATBALL — *san marzano, pecorino* **18**
2024 CHENIN BLANC, CLARKSBURG · 2023 BARBERA, SONOMA MOUNTAIN

GNOCCHI SARDI — *semolina pasta shells, butternut squash, kennett square mushroom, sage* **24**
2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT · 2025 THE SEMI Q WHITE BLEND, SONOMA COUNTY

SEARED SCALLOP — *watercress, chorizo vinaigrette* **26**
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2024 MELON, ALEXANDER VALLEY

THIRD COURSE

PAN ROASTED CHICKEN BREAST — *brussels sprouts, mustard-fig velouté* **28**
2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT · 2023 SAUVIGNON BLANC, SUISUN VALLEY

MARKET FISH — *cauliflower, roasted grapes, pistachio* **36**
2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY · 2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT

BRAISED PORK SHOULDER — *polenta, turks head red wine porcini sugo, braised endive* **32**
2023 MERLOT, OLSON VINEYARD, SONOMA MOUNTAIN · 2023 MERLOT, RUSSIAN RIVER VALLEY

BBQ DUCK LEG — *cherry, beets, sunflower crunch* **36**
2022 PETIT VERDOT, FOUNTAINGROVE DISTRICT · 2023 MERLOT, RUSSIAN RIVER VALLEY

FOURTH COURSE

APPLE CAKE — *poached apples, walnut streusel, crème fraîche* **11**
2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT · 2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY

MAPLE PANNA COTTA — *buckwheat crumble, thyme butter* **11**
2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY · 2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY

CHOCOLATE CRÉMEUX — *salted caramel, sea salt, cocoa* **12**
2022 BDX RESERVE, MCCOY VINEYARD, FOUNTAINGROVE · 2022 CABERNET SAUVIGNON, EXTENDED ALTITUDE, FOUNTAINGROVE

*CONSUMING UNPASTEURIZED CHEESES MAY POSE INCREASED HEALTH RISKS TO EXPECTANT MOTHERS · CONSUMING RAW MILK CHEESE OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS · PLEASE INFORM YOUR SERVER OF ANY ALLERGIES ·
A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE · CHECKS MAY ONLY BE SPLIT EQUALLY TWO WAYS · WE ARE A CASHLESS ESTABLISHMENT