



FOR THE TABLE

OYSTERS — <i>watermelon mignonette, pickled mustard seed, basil</i>	21(6) / 40(12)
2024 MELON, ALEXANDER VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION EAST, SONOMA VALLEY	
BAKED BRIE — <i>Firefly Farm bloomy breeze, seasonal preserve</i>	16
2025 ROSÉ, SONOMA COUNTY · 2024 SÉMILLON, SONOMA VALLEY	
HOUSE ROASTED NUTS — <i>assorted nuts, sea salt</i>	9
OLIVES — <i>citrus, herbs, olive oil</i>	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
ELY FARM — WASHINGTON CROSSING* — Raw cow's milk, creamy, nutty
CHASEHOLM FARM — NIMBUS (+1) — Triple cream, soft ripened cow's milk
CHERRY GROVE FARM — HERDSMAN* — Raw grass-fed cow's milk, natural-rind tomme

CHARCUTERIE

DODGE CITY SALAME — Pork, fennel pollen, peppercorns, garlic
STAGBERRY SALAME — Elk, pork, dried blueberries
DUCK PROSCIUTTO (+3) — Magret duck, star anise, orange peel

Ask your server for wine pairing recommendations

FIRST COURSE

HEIRLOOM TOMATO SALAD — <i>whipped ricotta, almond chimichurri</i>	19
2023 BARBERA, SONOMA MOUNTAIN · 2025 ROSÉ, SONOMA COUNTY	
CAESAR SALAD — <i>roasted garlic, anchovy gremolata, parmesan</i>	18
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2024 SÉMILLON, SONOMA VALLEY	
CHILLED SHRIMP — <i>cucumber, fennel, nectarine salsa</i>	21
2024 SAUVIGNON BLANC, RYAN'S VINEYARD, NAPA VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY	
STEAK TARTARE AU POIVRE — <i>arugula, black truffle, green peppercorn</i>	18
2023 MERLOT, RUSSIAN RIVER VALLEY · 2022 RIGHT BANK RED BLEND	

SECOND COURSE

CRISPY POTATO AND CRAB — <i>blue crab, saffron-semillon aioli, smoked trout roe, dill</i>	22
2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY · 2024 SÉMILLON, SONOMA VALLEY	
LAMB MEATBALL — <i>San Marzano, pecorino</i>	18
2024 CHENIN BLANC, CLARKSBURG · 2023 THE SEMI Q RED BLEND, SONOMA COUNTY	
SWEET CORN AGNOLOTTI — <i>brown butter, summer squash</i>	24
2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT · 2025 THE SEMI Q WHITE BLEND, SONOMA COUNTY	
SEARED SCALLOP — <i>watercress, chorizo vinaigrette</i>	26
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2024 MELON, ALEXANDER VALLEY	

THIRD COURSE

HERB BRINED CHICKEN BREAST — <i>white beans, fennel, salsa verde</i>	28
2024 SÉMILLON, SONOMA VALLEY · 2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY	
MARKET FISH — <i>ginger beurre blanc, bok choy slaw</i>	34
2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY · 2025 ROSÉ, SONOMA COUNTY	
PORCHETTA — <i>braised broccoli rabe, preserved lemon</i>	36
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION EAST, SONOMA VALLEY	
BBQ DUCK LEG — <i>cherry, beets, sunflower crunch</i>	32
2022 BDX RESERVE, MCCOY VINEYARD, FOUNTAINGROVE DISTRICT · 2023 MERLOT, OLSON VINEYARD, SONOMA MOUNTAIN	