



TURKS HEAD WINES

FOR THE TABLE

OYSTERS* — <i>asian pear mignonette, pink peppercorn, celery</i>	21(6) / 40(12)
2024 MELON, ALEXANDER VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION EAST, SONOMA VALLEY	
BAKED BRIE — <i>seasonal preserve</i>	16
2025 ROSÉ, SONOMA COUNTY · 2024 CHENIN BLANC, CLARKSBURG	
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
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 or SECOND · THIRD · FOURTH

4 courses 75

FIRST · SECOND · THIRD · FOURTH

FIRST COURSE

ROASTED BEETS AND CHICORIES — <i>moo echo cheddar, toasted hazelnut, turks head white wine vinaigrette</i>	19
2023 BARBERA, SONOMA MOUNTAIN · 2023 THE SEMI Q RED BLEND, SONOMA COUNTY	
CAESAR SALAD — <i>roasted garlic, anchovy gremolata, parmesan</i>	18
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2024 SÉMILLON, SONOMA VALLEY	
CHILLED SHRIMP — <i>celery root remoulade, honeycrisp apple, fennel, dill</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 · 2023 MALBEC, FOUNTAINGROVE DISTRICT	

SECOND COURSE

CRISPY POTATO AND CRAB — <i>blue crab, saffron-sémillon 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 BARBERA, SONOMA MOUNTAIN	
GNOCCHI SARDI — <i>semolina pasta shells, butternut squash, kennett square mushroom, sage</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

PAN ROASTED CHICKEN BREAST — <i>brussels sprouts, mustard-fig velouté</i>	28
2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT · 2023 SAUVIGNON BLANC, SUISUN VALLEY	
MARKET FISH — <i>cauliflower, roasted grapes, pistachio</i>	36
2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY · 2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT	
BRAISED PORK SHOULDER — <i>polenta, turks head red wine porcini sugo, braised endive</i>	32
2023 MERLOT, OLSON VINEYARD, SONOMA MOUNTAIN · 2023 MERLOT, RUSSIAN RIVER VALLEY	
BBQ DUCK LEG — <i>cherry, beets, sunflower crunch</i>	36
2022 PETIT VERDOT, FOUNTAINGROVE DISTRICT · 2023 MERLOT, RUSSIAN RIVER VALLEY	

FOURTH COURSE

APPLE CAKE — <i>poached apples, walnut streusel, crème fraîche</i>	11
2023 SAUVIGNON BLANC, BIG VALLEY DISTRICT · 2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY	
MAPLE PANNA COTTA — <i>buckwheat crumble, thyme butter</i>	11
2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY · 2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY	
CHOCOLATE CRÉMEUX — <i>salted caramel, sea salt, cocoa</i>	12
2022 BDX RESERVE, MCCOY VINEYARD, FOUNTAINGROVE · 2022 CABERNET SAUVIGNON, EXTENDED ALTITUDE, FOUNTAINGROVE	
SEASONAL GELATO — <i>housemade, flavors change with the season</i>	12
ASK YOUR SERVER FOR THIS SEASON'S PAIRING	