

the shared table

local food at the inn at the cobbler's walk mendocino

menu

thursdays & saturdays
june 22nd – july 2nd, 2017

roederer brut, complimentary on arrival

midnight farm's petite summer vegetables

red romaine, avocado, black lentil

wine pairing option: toulouse, riesling, anderson valley 2016

celery root agnolotti

nashi pear, kohlrabi, trumpet mushroom

wine pairing option: nelson family vineyards, pinot grigio 2015

fort bragg ling cod

artichoke, flowering broccolini, hazelnut

wine pairing option: harmonique, pinot noir, anderson valley 2010

- or -

berkshire pork

pole bean, marbled potato, verjus

wine pairing option: cesar toxqui, zinfandel, split rock ranch 2012

frozen bing cherry cremeux

dark chocolate, piloncillo, coffee

wine pairing option: meyer family, california port, yorkville 2013

NOTE: Individual menu items subject to change. Note any food restrictions when making reservation please. Vegetarian options always available by pre-request

thursdays & saturdays at 6:30 pm sharp

\$65 pp | \$25 wine pairing add-on

reservations required | 707-937-0088 | open to the public

location inn at the cobbler's walk, 8200 n highway one, little river ca

wine pairing option

Complimentary local sparkling wine on arrival

\$25 pp Mendocino county wine pairing by course

Each course wine pour is 3 oz. Added pours for purchase welcomed by request

\$10 corkage for a Wine Bar[n] bottle | \$25 corkage for an offsite bottle

twelve max / night (min 6) at our shared table

If our table has less than six guests for the night, by 10:00 a.m. we will happily move your reservation to an alternate night, or make alternate dining arrangements of your choice on your behalf