



**Chef Simontacchi's
Signature Sonoma Tasting Menu
Mon.-Thurs., Summer 2018**

First Course, Choice Of:

County Pork Pate

Whole Grain Mustard, Pickled Vegetables, Crostini

Applewood Smoked Trout

Truffled Egg Salad, Toasted Brioche, Microgreen Salad

Sweet Summer Corn Risotto

Summer Squash, Parmesan, Chives, Fennel Pollen

Wine Pairing: Anna Codorniu Blanc de Blancs, Brut, Cava

Second Course, Choice Of:

Soup of the Day

Seasonal & Typically Vegetarian or Vegan

Mixed Sebastopol Baby Lettuces

Organic Lettuces from Blue Leg Farm, Lemon Basil Vinaigrette, Shaved Fennel, Heirloom Cherry Tomatoes, Herbed Focaccia Croutons

Wine Pairing: Preston 2016 "Madam Preston Grape Wine
Dry Creek. Organically & Biodynamically Grown

Third Course, Choice Of:

Petrале Sole

California Wild-Caught Petrале Sole, Crème Fraiche and Chive Potato Puree, Lemon Beurre Blanc, Snap Peas

Wine Pairing: Raeburn 2016 Chardonnay, Russian River

Steak-Frites

Chipotle-Lime Marinade, Local Little Gems, Garlic Aioli, Fries

Wine Pairing: Hook & Ladder "The Tillerman" 2014
Red Blend, Chalk Hill, Sonoma

Coconut Red Curry

*Forbidden Rice & Quinoa Pilaf, Summer Vegetables, Broccolini, Spinach,
Dierke's Microgreens*

Wine Pairing: Balletto 2015 Pinot Noir, Estate Grown
Russian River Valley

Tasting Menu \$34/person

Optional Wine Pairing \$19/person



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