



***Chef Bob Simontacchi's
Signature Sonoma Tasting Menu
July 5th, 2018***

Chef Simontacchi's "Amuse-Bouches"

*Heirloom Tomato Gazpacho,
Smoked Trout over Truffle Egg Salad*

Iron Horse 2013 "Wedding Cuvee" Brut,
Russian River Valley, Sonoma

Sweet Summer Corn Risotto

Summer Squash, Parmesan, Chives, Fennel Pollen

Hartford Court 2016 Chardonnay,
Russian River Valley, Sonoma

Grilled Ahi Tuna

*Sauteed Organic Blue Lake Green Beans, Sweet Yellow Corn, Heirloom
Cherry Tomatoes, Lemon-Basil Aioli, Local Sprouts*

Marimar 2014 "Mas Cavalls" Pinot Noir,
Don Margarita Vineyard, Sonoma Coast

Liberty Duck Confit

Jalapeño Cream Corn, Sauteed Spinach, Cherry Gastrique

Halleck Vineyard "Three Sons Cuvee" 2014 Pinot Noir
Russian River Valley, Sonoma

Dessert Platter

Chocolate Blackout Cake & Local Mixed Berry Crisp

Gamba 2015 Zinfandel, Starr Ridge Ranch,
Russian River Valley

Tasting Menu \$75/person

Optional Wine Pairing (3oz pours) \$48/person

*****Advanced Reservation REQUIRED - Please call to
inquire about reserving a tasting menu.***

***Menu is Subject to Changes Daily, please note any dietary
restrictions when making reservations.*****