

# DINNER



## COLD

**Raw Oysters\*** Sm/18  
sherry mignonette, lemons Lg/32

**Iceberg Wedge** 12  
bacon, blue cheese dressing,  
gorgonzola crumbles, cherry tomatoes

**Persimmon Salad** 13  
prosciutto, burrata, dried fruit chutney,  
roasted butternut squash,  
blood orange segments, baby kale, pepit  
aged balsamic & castelveltrano olives

**Roasted Beet Salad** 13  
chioggia beets, orange segments,  
radish,  
shaved ricotta salata, fennel, pistachios,  
orange vinaigrette dressing

**Prime Beef Carpaccio\*** 14  
watercress, shaved hard boiled egg,  
raw quail egg, truffle oil, capers, crostini

**Seared Ahi Tuna\*** 20  
mixed greens, avocado, hard boiled egg,  
carrots, snap peas, onions, sesame aioli

## HOT

**Warm Brussel Sprout Salad\*** 13  
bacon, caramelized onions,  
parmesan,  
soft cooked egg

**French Onion Soup** 12  
caramelized onions, rich veal stock,  
crostini & grated gruyere cheese

**Stuffed Portabella Mushroom** 12  
oven roasted wild mushrooms,  
eggplant,  
red peppers, fontina cheese, salsa  
verde

**Fritti\*** 13  
rock shrimp, calamari, castelveltrano  
olives, lemons, baby artichokes,  
chipotle aioli

**Pork & Beef Meatball On Polenta** 14  
meatball stuffed with fresh mozzarella,  
spicy arrabbiata sauce, polenta,  
parmesan

**Crispy Arancini** 13  
mozzarella stuffed risotto balls with  
choice of:spicy beef bolognese sauce  
or basil pesto

**Dungeness Crab Cake** 14  
pasilla aioli, salad of frissee, arugula,  
pineapple, jicama, roasted peppers &  
lemon vinaigrette

## SIDES

truffle parmesan fries 9  
creamy polenta & olive oil 7  
sautéed spinach, garlic & olive oil 7  
grilled cauliflower, fennel pollen, 9  
sherry vinegar

## PASTA DELLA CASA

**Duck Bolognese** 24  
sonoma duck, classic mirepoix & red wine  
on a bed of house made fettuccine

**Spaghetti with Mussels & Clams\*** 24  
homemade pork sausage, calabrian  
chile,  
sautéed garlic, white wine, fresh basil

**Truffle & Wild Mushroom Ravioli** 24  
ricotta & assorted mushroom filling,  
mushroom & sage butter sauce, fried  
sage,  
parmesan, truffle oil

**Herb Infused Pappardelle &** 24  
**Short Rib Sugo**  
slow cooked mushrooms, parmesan,  
cabernet sugo

**Duck Risotto alla Milanese** 28  
saffron, fontina, cambozola, parmesan,  
shredded confit duck leg, treviso  
radicchio,  
duck skin chicharron, balsamic  
reduction 18

**Roasted Butternut Squash**  
**Lasagna**  
layers of butternut squash and  
pasta,  
san marzano tomato sauce, oregano,  
sage, parmesan, mozzarella

## MAINS

**Pan Seared Sea Bass\*** 30  
chayote, fennel, butternut squash &  
castelveltrano olive caponata,  
chorizo & potato croquettes,  
red pepper & tomato coulis, basil aioli

**Chicken Piccata** 28  
grilled cauliflower with fennel pollen,  
potatoes delfina, crème fraiche,  
shallot & caper piccata sauce

**Herb Crusted Lamb Chop** 34  
cous cous & garlic confit, 'harissa',  
rainbow chard, braised turnips, lamb  
jus

**Grilled Pork Chop** 32  
gruyere potato 'risotto', brussel sprout  
leaves,  
roasted butternut squash, pomegranate,  
bacon, pork jus

**U.S. Choice New York** 40  
gruyere potato gratin, broccolini,  
truffle butter, wild mushrooms, red wine  
sauce

**Dry Aged Porterhouse (for two)** 85/240  
choice of two sides  
winemaker pairing a bottle of Sabina  
Cabernet Sauvignon Napa Valley 2013  
winemaker Alejandro Alfaro

Executive Chef:  
David Nuno

General Manager:  
Jennifer Bohr

bread served upon request

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
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