

H o r s D' o e u v r e s

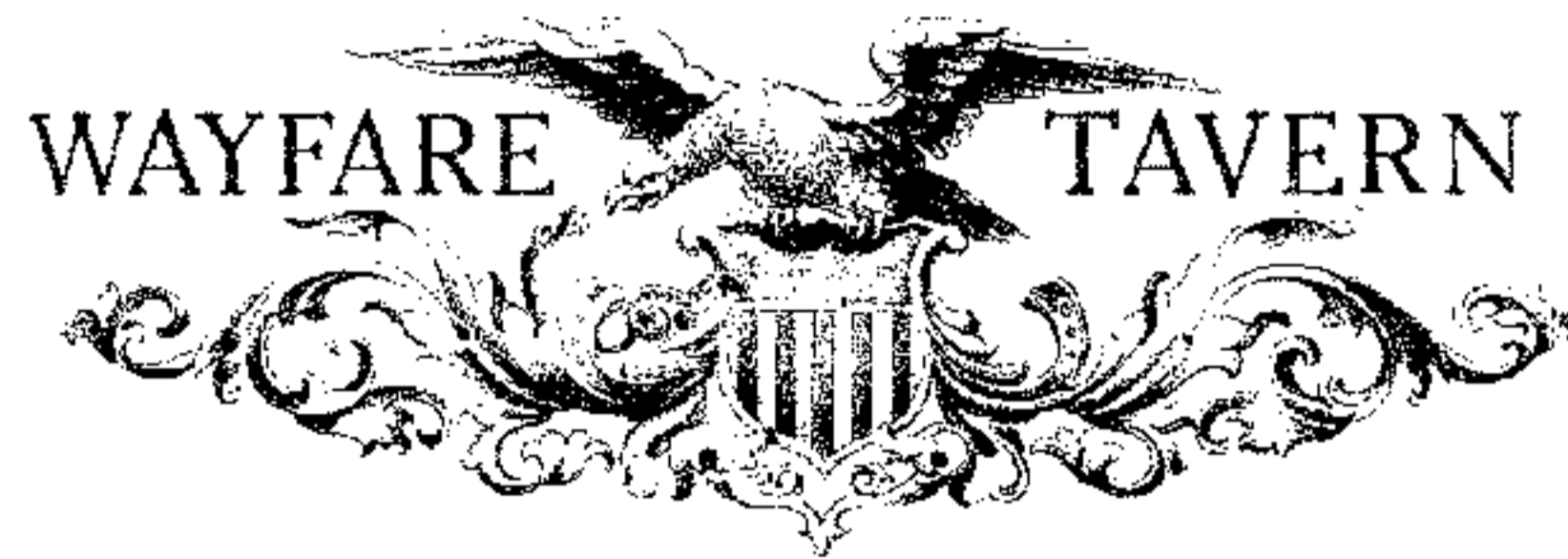
- MONTEREY BAY CALAMARI ~ *grilled with olive oil and lemon or French fried with tartar / 10*
- ICED RADISHES ~ *basil butter and San Francisco sea salt / 8*
- SMOKED CHICKEN WINGS ~ *Point Reyes blue cheese / 9*
- BARBEQUED TOMALES BAY OYSTERS ~ *smoked pork belly, pickled shallots and chives / 13*
- SANTA BARBARA OLIVES ~ *local fennel, chili and citrus / 8*
- SELECTION OF COUNTRY HAMS ~ *Sonoma, Iowa, Kentucky, Virginia, North Carolina / 18*
- FRESH CALIFORNIA FRUIT ~ *local, ripe, whimsically respected / 14*
- BAKED AVOCADO ~ *smoked bacon, Dungeness crab and Louie dressing / 12*
- ESCARGOT ~ *a dozen, garlic butter, parsley and lemon / 13*
- OYSTER STEW ~ *local cream, potatoes, salt pork, common crackers, smoked olive oil and thyme / 10*
- CARPACCIO OF SONOMA GRASS FED BEEF ~ *vine tomatoes, arugula, horseradish and bacon / 16*
- POTTED SONOMA DUCK LIVER ~ *vine roasted grapes, shallot confit and sourdough toast / 16*
- DEVILED EGGS ~ *mustard yolks, San Francisco sea salt, paprika and chives / 9*
- SLICED AVOCADO, CUCUMBER & HEARTS OF PALM ~ *shaved onion, cilantro and lime / 10*
- GRILLED SARDINES ~ *parsley butter, toast and fresh lemon / 14*

SQUASH BLOSSOMS ~ *Petaluma egg, butter bean, ham hock / 12*

ORGANIC MARIN TOMATOES ~ *black-eyed peas, pork crackling, goat cheese and chive blossoms / 12*

BOLINAS GREENS ~ *fava beans, silver queen corn, shaved radishes, crisp shallots and herb dressing / 12*

SALT ROASTED BONE MARROW ~ *shallot pickles, herbs, molasses and toast / 14*



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Oysters and Clams

Half Dozen or Full Dozen 15 / 27

SAUCES *cocktail and mignonette*

DUNGENESS CRACKED CRAB ~ *house made Louie dressing / 18*

SANTA BARBARA SEA URCHIN ~ *sweet corn puree, bread and butter pickles and chervil / 18*

PICKLED WHITE MONTEREY ANCHOVIES ~ *Chardonnay vinegar, horseradish, carrots, fennel and bay / 12*



ENTREES

POACHED PETRALE SOLE ~ *chorizo-mussel chowder, green garlic bread crumbs and sorrel / 24*

GRILLED ALBACORE ~ *battered cabbage, chanterelle mushrooms, pork belly, baby turnips, red eye gravy / 22*

ORGANIC FRIED CHICKEN ~ *buttermilk brine, garlic, woody herbs and lemon / 22*

WOOD GRILLED CHICKEN PAILLARD ~ *Marin tomatoes, frisee, bacon lardons, watercress, lemon and olive oil / 18*

EMIGH FARMS LAMB CHOPS ~ *braised shoulder, ricotta dumplings, corn, carrots, and marjoram / 27*

HANGTOWN FRY ~ *a dying man's last meal: crispy oysters, bacon and fluffy Petaluma eggs / 18*

CALIFORNIA COBB SALAD ~ *soft eggs, fresh crab, bacon, blue cheese, olives, avocado and tomatoes / 22*

ROASTED PETALUMA CHICKEN ~ *parsley butter and French fried potatoes / 24*

FILET MIGNON "DUKE WELLINGTON" FOR TWO ~ *roasted mushrooms, country ham and pastry / 42*

CARAMELIZED SWEETBREADS ~ *grilled sweet field onions, dates, almonds and fennel / 24*

WOOD GRILLED ALASKAN SALMON ~ *warm leeks, summer potato salad, sea beans, arugula blossoms / 25*

21 DAY DRY AGED GRASS FED SIRLOIN ~ *battered mushrooms and watercress / 32*

FARMER'S PLATE ~ *any three vegetable choices, proudly served from our local growing partners / 22*

STEAK TARTARE ~ *French mustard dressing, shallots, capers, Tabasco and baby greens / 22*

CRISP PACIFIC HALIBUT ~ *green beans braised in fresh crushed tomato, crispy anchovy, breadcrumb and arugula / 26*

ROASTED SUMMER SQUASH ~ *corn pudding, tomato, crisp farmer's cheese, olives and bergamot / 22*

WAYFARE BURGER "LE GRAND" ~ *grass fed beef brisket, Cowgirl Creamery cheese and bacon / 18*



California Summer Vegetables / 8

Creamed corn ~ smoked olive oil and chives

Buttered mushrooms and watercress

Creamy corona beans

Green beans ~ braised in fresh crushed tomato, crispy anchovy, breadcrumbs and arugula

French fried potatoes

Buttered Cabbage

Baked zucchini ~ lemon, rice, feta and mint