



**Farm-to-Fork Restaurant Week
September 8-25, 2016
Dinner Pre-Fix Menu**

1st Course- Choice of:

Selection of three local cheeses, grilled bread and accompaniments
or

Heirloom tomatoes & roasted sweet pepper salad, arugula, pickled watermelon,
saved dry aged jack cheese and tanjin vinaigrette
or

Chilled summer melon & sweet corn gazpacho, local olive oil and avocado
crouton

2nd Course- Choice of:

Carrot & turmeric linguine, toy box eggplant, cherry tomatoes, sunburst squash
& lemon thyme (gluten free option available)
or

Braised Five Dot short ribs, Delta Pear & Point Reyes Bay Blue risotto & grilled
summer caponata
or

3rd Course- Choice of:

Selection of three seasonal & local fruit sorbet
or

Blackberry & Delta Pear crostata with almond gelato

\$35 per person