Summer at Sonoma

Starters

TAPAS PLATTER* for two 22
- Bunuelos, Avocado Puree, Papaya Salsa
- Wild Caught Gulf Shrimp Tempura, Sweet Soy, Spicy Sesame Pickled Cucumber, White Truffle Wasabi Mayo
- Beef Cheek Pot Stickers, Red Cabbage, Woodears, Sesame Garlic Glaze
- Grilled BBQ Pork Belly, Tamarind BBQ, Corn Relish, Avocado Sour Cream
- Seared Diver Scallops, Cheese Grits, Cinnamon Chipotle Gastrique, Crispy Bacon

FISHERMAN'S WHARF CHOWDER 8
Clams, Shrimp, Scallops, Salmon, Sourdough Bread Bowl

VEGETARIAN FRENCH ONION SOUP 6
Rustic Crouton, Jarlsberg Swiss

PEACH AND HAZELNUT BISQUE 6
Toasted Hazelnuts, Marinated Peach Garnish

MED PLATE 10
Flageolet Hummus, Roasted Local Beet and Greek Yogurt Dip with Lemon and Local Bolton Feta, Quinoa Tabbouleh, Imported Olives, Grilled Pita

WILD MUSHROOM FLATBREAD 12
Shitake, Oyster and Portobello, Roasted Tomato, Firefly Farms Allegheny Chevre, Kalamata Olives, Cilantro Pesto

PRINCE EDWARD ISLAND MUSSELS 10
Chef's Choice of Daily Preparation

SCRATCH GNUDI 11
Ricotta Dumpling, English Peas, Heirloom Tomato, Beech Mushroom, Grana Padano

TEMPURA SHRIMP 12
Wild Caught Gulf Shrimp, Spicy Sesame Pickled Cucumber, Sweet Soy, White Truffle Wasabi Mayo, Micro Greens

AVOCADO AND CRABMEAT TIAN 13
Crouton, Spicy Mayonnaise, Cucumber, Tomato, Red Onion, Chili Oil

BUNUELOS 9
Queso Blanco, Avocado Puree, Papaya Salsa, Queso Fresco

BEEF POTSTICKERS 12
Braised Cheek, Woodear Mushrooms, Red Cabbage, Sesame Garlic Glaze

GREEN MANGO AND CURRY CRAB CAKE 12
English Pea Puree, Papaya Salsa, Chile Oil

Salads

SONOMA 9
Mesclun and Romaine, Local Pear Julienne, Tomato, Point Reyes Blue, Apple-Wood Smoked Bacon, Dijon Vinaigrette

GRILLED MELON 11
Watermelon, Cantaloupe, Frisee, Spinach, Carrot, Firefly Farms Chevre Vinaigrette, Candied Pistachios

DRUNKEN PEACH AND STRAWBERRY 10
Bibb Lettuce, Belgian Endive, Hidden Hills Feta, White Balsamic Vinaigrette, Candied Hazelnuts

ENDIVE 11
Moody Bleu Cheese Dressing, Pickled Cherry Tomatoes, Candied Bacon, Scallions, Chile Oil

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Main Course

STUDY OF HOG* 33
- Grilled Pork Belly, Tamarind BBQ, Avocado Puree, Corn Relish
- Pulled Pork Gyoza, Napa Slaw, Ponzu
- Hardwood Smoked Tenderloin, Coconut Sticky Rice, Cinnamon Chipotle Gastrique, Carrot Puree, Grilled Scallions

PERUVIAN BBQ CHICKEN * 22
Marinated and Smoked Amish Breast, Papas ala Huancaina, Kalamata Olive, Pickled Cherry tomato, Hard Boiled Egg, Wilted Spinach

CRISPY INDONESIAN GLAZED DUCK 28
Sweet and Spicy Stir Fried Seasonal Vegetables, Cashews, Sticky Rice Cakes, Fried Scallion

CIOPPINO* 35
Market Fresh Fish, Lobster Claw, Diver Scallops, Mussels, Wild Caught Shrimp, Fennel, Carrots, Onion, Celery, Spicy Saffron and Tomato Broth, Grilled Sourdough

ONE POUND PRIME NEW YORK STRIP* 45
Dry Rub, Corn Pudding, Grilled Asparagus, Corn Relish, Chili-Lime Butter, Demi-Glace

RYE CRUSTED SALMON* 26
Loch Dourt Salmon, English Pea Risotto, Parmesan Broth, Grilled Baby Bok Choy, Orange Supreme

JAMISON FARM LAMB BOLOGNESE 28
Braised Shoulder, Pappardelle, Tomato-Basil, Lamb Jus, Mascarpone Bechamel, Shaved Grana Padano, Gremolata

PAN SEARED DIVER SCALLOPS* 28
Cheese Grits, Pork Belly, Trinity, Sherry

VEAL SALTIMBOCA* 30
House-Made Gnudi, English Peas, Heirloom Tomato, Beech Mushrooms, Arugula, Roasted Red Peppers, Basil Aioli, Crispy Sage

FILET MIGNON* 36
Scallion Whipped Potatoes, Grilled Asparagus, Moody Blue Cheese, Smoked Poblano Demi

THREE ONION CANNELLONI 19
Trio of Onion, Clover Creek Emmenthaler Swiss, Ricotta, Provolone, Mushroom, Arugula, Creamy Beurre Noisette

Mixed Grille

One Selection 16 Two Selections 26 Three Selections 33

Grilled Loch Duart Salmon*
Tempura Fried Shrimp
Grilled Marinated Tofu
Filet Mignon and Mushroom Kabob*
Park Farms Free-Range Chicken Breast*
Green Mango and Curry Crab Cake
Seared Ahi Tuna*

Accompanied with Fettuccine Tomato Basil or Asian Style Vegetable Stir-Fry
Sauces for Dipping: Tamarind Ginger Glaze - Minted Cucumber Yogurt - Spicy Saffron Remoulade – Thai Peanut Sauce – White Truffle Wasabi Mayo

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

OUR COMMITMENT TO THE EARTH AND PLATE

At Sonoma, the path from earth to plate is simple and pure, altered just enough to make the plate shine. We believe that the integrity of our ingredients is what defines our dishes. Each month, the creation of these dishes is driven by the flavors of the season, the exceptional local, sustainable and organic products harvested at their peak. We meticulously choose purveyors and farmers that inspire us. Those that treat the earth and their food with the same passion and love that we have are our partners in creating a beautiful, gratifying meal; Penn's Corner Farm Alliance, Jamison Farms Lamb, Firefly Farms Cheese, and Ron Gargasz organic grass fed cattle rancher, to list just a few.