



**Farm-to-Fork Restaurant Week  
September 8-25, 2016  
Lunch Specials**

Heirloom tomatoes & roasted sweet pepper salad, arugula, pickled watermelon, saved dry aged jack cheese and tanjin vinaigrette - \$9.00

Chilled summer melon & sweet corn gazpacho, local olive oil and avocado crouton- \$8.00

Carrot & turmeric linguine, toy box eggplant, cherry tomatoes, sunburst squash & lemon thyme (gluten free option available)- \$14.00

Braised Five Dot short rib Sandwich, Point Reyes Bay Blue cheese, arugula, heirloom tomato & pickled red onion- \$13.00

Blackberry & Delta Pear crostata with almond gelato- \$8.00



**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**