

## Winter at Sonoma

### *First Course*

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TAPAS PLATTER\* for two 22

- ❖ Jameson Farms Merguez Sausage Bruschetta, Roasted Eggplant, Tomato, Hidden Hills Feta, Basil Puree
- ❖ Wild Caught Gulf Shrimp Tempura, Sweet Soy, Spicy Sesame Pickled Cucumber
- ❖ Braised Local Pot Roast Ravioli, Sherry Tomato Cream, Julienne Root Vegetables, Watercress
- ❖ Mojo Criollo Marinated Filet Mignon Pinchos, Harrisa Mayo, Pickled Peach Slaw
- ❖ Seared Diver Scallops, Kabocha Squash Puree, Cider Reduction

FISHERMAN'S WHARF CHOWDER 8

Clams, Shrimp, Scallops, Salmon, Sourdough Bread Bowl

VEGETARIAN FRENCH ONION SOUP 6

Rustic Crouton, Jarlsberg Swiss

SOUP DU JOUR 5

Changing daily and made from as many farm fresh local ingredients as possible

MED PLATE 10

Flageolet Hummus, Local Bolton Feta and Cold Filtered Olive Oil Garnished with Hearts of Palm and Sun Dried Tomato, Quinoa Tabbouleh, Imported Olives, Grilled Pita

WILD MUSHROOM FLATBREAD 12

Shitake, Oyster and Portobello, Roasted Tomato, Firefly Farms Allegheny Chevre, Kalamata Olives, Cilantro Pesto

SEASONAL FLATBREAD 12

Chef's choice of seasonal ingredients

LOCAL CIDER BRAISED PORK BELLY 11

Celery Root Puree, Cider Reduction, Cinnamon Sugar Lotus Root

TEMPURA SHRIMP 12

Wild Caught Gulf Shrimp, Spicy Sesame Pickled Cucumber, Sweet Soy, Wasabi Emulsion, Local Micro Greens

AVOCADO AND CRABMEAT TIAN 13

Crouton, Spicy Mayonnaise, Cucumber, Tomato, Red Onion, Chili Oil

JAMESON FARMS MERGUEZ SAUSAGE MOUSSAKA BRUSCHETTA 14

Toasted Baguette, Roasted Eggplant, Tomato, Hidden Hills Local Feta, Basil Puree

PECAN CRUSTED HALOUMI 10

Jalapeño Potato Puree, Mango Avocado Salsa, Blood Orange Reduction

GREEN MANGO AND CURRY CRAB CAKE 14

Crispy Cabbage, Julienne Carrot, Watercress, Daikon Vinaigrette

### *Salad Course*

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SONOMA SALAD 9

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

SLOW ROASTED BEET AND POACHED PEAR NAPOLEAN 10

Herbed Fire Fly Farms Goat Cheese, Arugula Oil, Balsamic, Micro Red Veined Sorrel

SWEET AND SPICY SALAD 10

Local Fingerling Potato Chips, Chipotle, Local Greens, Arugula, Dried Cranberries and Candied Pistachios, Moody Blues Blue Cheese, Dijon Vinaigrette

PANZANELLA 9

Local Crispy Croutons, Spinach, Red Onion, Fennel, Roasted Red Peppers, Sundried Tomato Vinaigrette, Grana Padano Cheese

## Winter at Sonoma

### Main Course



#### CRISPY INDONESIAN GLAZED DUCK 28

Sweet and Spicy Stir Fried Seasonal Vegetables, Crispy Sushi Rice Cake, Fried Scallion

#### CIOPPINO\* 35

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

#### BRAISED LOCAL POT ROAST RAVIOLI 24

Sherry Tomato Cream, Julienne Root Vegetables, Watercress

#### WESTERN PENNSYLVANIA PORK LOIN\* 24

Creamy Bear Flag Dry Jack Polenta Cakes, Local Rainbow Chard, Tomato and Fennel Jam, Orange Butter

#### ORGANIC LOCH DOURT SALMON\* 28

Spicy Brussel Sprouts, Rutabaga Curry, Scallions, Cashews, Local Micro Greens

#### LAMB OSSO BUCCO 32

Braised Jamison Farms Lamb Shank, Roasted Root Vegetables, Tomato and Lamb Jus, Grana Padano Cheese

#### PAN SEARED DIVER SCALLOPS\* 28

Spiced Kabocha Squash Puree, Seared Braised Local Pork Belly, Cider Reduction

#### CHICKEN CASSOULET \* 24

Adzuki, Flageolet, Beluga Lentils, Park Farms Roasted Thigh and Breast, Winter Vegetables, Pinot Noir Reduction, Grilled Baguette

#### TWIN BACON WRAPPED VEAL MEDALLIONS\* 30

Truffled Whipped Potatoes, Wild Foraged Maitake Mushrooms, Local Pears, Crispy Sage

#### FILET MIGNON\* 34

Grilled Filet, Creamy Whipped Potatoes, Broccolini, Hearts of Palm, Point Reyes Blue Cheese, Truffle Vin, Demi-Glace

#### STUFFED & ROASTED KABOCHA SQUASH 19

Wild Rice, Dried Cherries, Toasted Almonds, Fennel, Citrus, Sauce, Royer Mountain Mornay

#### THE SONOMA MIXED GRILLE One Selection 16 Two Selections 26 Three Selections 33

Grilled Salmon\*  
Tempura Fried Shrimp

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: Wasabi and Jalapeno Emulsion - Tamarind Ginger Glaze - Minted Cucumber Yogurt - Spicy Saffron Remoulade – Thai Peanut Sauce

\* 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 Gargas organic grass fed cattle rancher, to list just a few.