



204 East Oak Avenue, Visalia CA 93291 559.738.5752

## Winter Dinner

*This is representative of our menu which changes daily.*

### THREE COURSE TASTING MENU 45

#### WINE PAIRING 24

*If you wish only one or two courses, you are welcome to order accordingly.*

*Our desire is to provide a dining experience based upon your wishes.*

*Please consult your server with any requests. Thank you.*

## Appetizers

- Deviled Farm Eggs with Fall Pickles 7
- Crispy Brussels Sprouts, Lemon and Sea Salt 9
- Macaroni & Cheese, White Cheddar, Corn Nuts 11
- Fried Monterey Calamari, Meyer Lemon, Jalapeno 11
- Roasted Beef Marrow Bones, Parsley and Caper Salad 14
- Seared Pigs Heart, Balsamic Onions, Red Chili, Thyme 14
- Chicken Liver Mousse, Toasted Crostini, Pickles, Dijon Mustard 9
- Crispy Fried Sardines, Tartar Sauce, Mustard, Saltines, Green Onion 11
- Bruschetta with White Bean Puree, Arugula, Extra Virgin Olive Oil 9
- House-Cured Salmon Gravlax, Cucumber Salad, Black Vinegar 11
- Fresh Sonoma Duck Foie Gras, Watercress, Satsumas 25 / Tasting Menu Supplement 18

## Artisan Cheeses

- Fresh Goat (Ile De France, Rhone, France) Goats Milk, Fresh, Tangy, Natural, Soft 8
- Farmstead Goat Cheddar (Fagundes Farms, Hanford) Raw Goats Milk, Firm 6
- Cranberry English Cheddar (Wensleydale Yorkshire, England) Cows Milk, Semi-Firm 9
- 10 Year Aged Cheddar (Hooks Cheese Company, Wisconsin) Cows Milk, Hard 9
- St. Andre (Villefranche de Rouerque, France) Triple Crème, Soft, Rich, Brie-Like 8
- Edelweiss German Blue (Bavaria) Cows Milk, Rich, Medium Soft 8

## Soup and Salads

- Cauliflower Soup with Curry 9
- Market Lettuce Salad, Herb Vinaigrette 9
- Arugula Salad with Haas Avocado and Pearled Barley 11
- Iceberg Wedge, Blue Cheese Dressing, Bacon, Red Onion 9
- Citrus and Beet Salad, Mint, Almonds, Goat Cheese 11

## Entrées

- Slow-Cooked Beef Pot Roast, Foie Gras Crushed Potatoes, Garden Carrots, Horseradish 28
- Mary's Free Range Chicken, Pan-Roasted Cauliflower, Red Wine Sauce, Fried Parsley 26
- Pan-Sautéed Chicken Livers, Bacon-Onion Jam, Kumquats, Balsamic 24
- Oven-Seared Moullard Duck Breast, Grilled Tangerine, French Lentils, Daikon 29
- Grilled Monterey Sardines, Salsa Verde, Citrus Relish, Roasted Potato 25
- Fresh Pacific Skate, Pearled Barley, Meyer Lemon, Capers, Brown Butter 29
- Tender Braised Lambs Tongue, Quinoa, Green Tomato, Cilantro, Radishes 27
- Fresh Salmon, Forbidden Black Rice, Thai Curry, Ginger, Steamed Baby Bok Choy 29
- Stroganoff, Beef Tenderloin, House-Made Buttered Noodles, Mushrooms, Leeks 27
- Filet Mignon, Puff Pastry, Braised Mushrooms, Red Wine, Spinach, Butternut Squash 32
- New York Steak, Shoestring Potatoes, Herb Butter, Buttered Green Beans 32

## Desserts

- Peanut Butter Pie 8
- French Chocolate Terrine 8
- Warm Bread Pudding, Caramel Sauce 8
- Variety of Fresh Valley Citrus 8
- Warm Apple and Quince Crostata, Vanilla Ice Cream 8