



## THE VILLAGE PUB

CHILLED YELLOW CORN SOUP CEVICHE / PICKLED FRESNO CHILES	18
SUMMER VEGETABLE MINISTRONE NEW POTATOES / BASIL PISTOU	17
BABY RED BEET SALAD SANTA ROSA PLUMS / HAZELNUT VINAIGRETTE	16
PERSIAN CUCUMBER AND MELON SALAD OIL CURED OLIVES / FETA CHEESE	17
TERRINE OF SONOMA VALLEY FOIE GRAS LOCAL BLACKBERRIES / CARAMELIZED CORN FLAKES	27
SUMMER SQUASH RAVIOLI FRESH MINT / PANCETTA AND PINE NUTS	19
CITRUS-CURED KAMPACHI SAUCE VIERGE / GENOVESE BASIL	26
GOLDEN OR KELUGA CAVIAR WARM POTATO BLINIS / TRADITIONAL GARNITURE	AQ

VERJUS-BRAISED FARROTTO SMIP RANCH SUMMER VEGETABLES / TRUFFLED PECORINO	29
LEVAIN CRUSTED ALASKAN HALIBUT PROVENÇAL VEGETABLES / TOMATO BROTH	38
PAN-SEARED OCEAN TROUT CORN PUDDING / CHANTERELLE MUSHROOMS	39
ROASTED CHICKEN ROULADE SHELLING BEANS / BRAISED CAVALO NERO	38
GRILLED COLEMAN PORK LOIN PEARL BARLEY / GRILLED K&J APRICOTS	40
PAN-ROASTED 38 NORTH DUCK BREAST HEIRLOOM ZUCCHINI TARTLET / BLACK OLIVE JUS	42
ALMOND WOOD-GRILLED FILET MIGNON POMMES PURÉE / FORAGED MUSHROOMS	60
ROASTED POLE BEANS	9
MAITAKE MUSHROOMS	10
DUCK FAT POTATOES	10