



THE VILLAGE PUB

DINNER

YELLOW CORN SOUP LIME CRÈME FRAÎCHE / COTIJA CHEESE	17
AHI TUNA TARTARE CRISPY RICE PAPER / WATERMELON RADISH	22
GRILLED LITTLE GEM SALAD COMPRESSED WATERMELON / LABNEH CHEESE	16
JUMBO ASPARAGUS SALAD SMOKED SALMON / PICKLED PEARL ONIONS	18
JIDORI EGG YOLK RAVIOLO ROASTED MAITAKE MUSHROOMS / ONION CONSOMMÉ	19
CRISPY SPANISH OCTOPUS FAVETTA / CHORIZO VINAIGRETTE	24
SONOMA FOIE GRAS TERRINE COCOA NIB CRUMBLE / APPLE RELISH	31
CHARCUTERIE ASSORTMENT	24
HOUSE SELECTION OF CAVIAR	AQ

ROASTED DIVER SCALLOPS EARLY SUMMER SQUASH / BACON VELOUTÉ	42
PAN-SEARED ALASKAN HALIBUT JAPANESE SWEET POTATO / EDAMAME	39
POACHED SONOMA CHICKEN BREAST CHANTERELLE MUSHROOMS / CHICKEN CONFIT RAVIOLINI	36
ALMOND WOOD-GRILLED LLANO SECO PORK LOIN BRAISED ENDIVE / GREEN PEPPERCORN-CAULIFLOWER PURÉE	43
38° NORTH FARM'S DUCK BREAST FORBIDDEN RICE / PLUM SAUCE	41
FLANNERY PRIME FILET MIGNON FORAGED MUSHROOMS / POMME PURÉE	60

