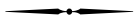




THE VILLAGE PUB

DINNER



ROASTED BUTTERNUT SQUASH SOUP MAPLE CREAM / VADOUVAN TOAST	17
HAWAIIAN KAMPACHI TARTARE AVOCADO HORSERADISH CREAM / SEEDED LAVASH	22
SMIP RANCH LITTLE GEM SALAD GOAT CHEESE PANNA COTTA / ROASTED BEETS	16
RAVIOLO DI PATATE COMTÉ CHEESE / PERIGORD TRUFFLES	27
CRISPY VEAL SWEETBREADS CRIMSON GRAPES / GUANCIALE JUS	28
SONOMA FOIE GRAS TERRINE BLACK SESAME CAKE / PEAR GELÉE	31
CHARCUTERIE ASSORTMENT	24
HOUSE SELECTION OF CAVIAR	AQ

HODO SOY TOFU SMIP RANCH VEGETABLES / QUINOA CROQUETTES	26
PACIFIC BLACK COD SPANISH CHORIZO / SAFFRON MUSSEL BROTH	39
ORA KING SALMON SMIP RANCH CRANBERRY BEANS / SHELLFISH BUTTER	42
SONOMA CHICKEN ROULADE BROCCOLI VELOUTÉ / BAGNA CAUDA	38
LLANO SECO PORK LOIN BRAISED RED CABBAGE / APPLE BUTTER	43
38° NORTH FARM'S DUCK BREAST FRENCH GREEN LENTILS / RED BELL RADISH	45
ALMOND WOOD-GRILLED FILET MIGNON POMME PURÉE / FORAGED MUSHROOMS	60

