



THE VILLAGE PUB

ENGLISH PEA VELOUTE COUNTRY BACON CREAM / PARMESAN	18
SPRING VEGETABLE MINISTRONE NEW POTATOES / FAVA LEAF PISTOU	17
BABY RED BEET SALAD FIRST CROP STRAWBERRIES / POMELO VINAIGRETTE	16
SPRING ASPARAGUS SALAD RICOTTA / PUFFED GRAINS	20
TERRINE OF SONOMA VALLEY FOIE GRAS RHUBARB / CANDIED GINGER STREUSEL	31
HEIRLOOM CARROT RETTANGOLO PEARL ONION AGRODOLCE / PANCETTA AND PINE NUTS	25
CITRUS-CURED SCALLOPS CARA CARA ORANGE / SPICED COCONUT MILK	26
GOLDEN OR KELUGA CAVIAR WARM POTATO BLINIS / TRADITIONAL GARNITURE	AQ

RED WINE-BRAISED FARROTTO	28
ROASTED SMIP RANCH VEGETABLES / TRUFFLED PECORINO	
PAN-SEARED BLACK COD	39
PICKLED CAULIFLOWER / BLACK GARLIC GRENOBLOISE	
ORA KING SALMON	42
SAVORY PAIN PERDU / SHELLFISH BUTTER	
ROASTED CHICKEN ROULADE	38
BROCCOLI VELOUTÉ / BAGNA CAUDA	
GRILLED COLEMAN PORK LOIN	43
PEARL BARLEY / POACHED RHUBARB	
PAN-ROASTED 38 NORTH DUCK BREAST	45
DUCK HUNTER'S SAUSAGE / FRENCH GREEN LENTILS	
ALMOND WOOD-GRILLED NEW YORK	60
POMMES PURÉE / FORAGED MUSHROOMS	
GRILLED ASPARAGUS	10
MAITAKE MUSHROOMS	9
DUCK FAT POTATOES	10