

DUNGENESS CRAB TASTING MENU

This tasting menu is perfect for those who wish to experience our region's long awaited delicacy ... Dungeness Crab! We have prepared a meal as varied as the guests we serve. This menu is tailored to assure you anticipate dessert ... when the time comes.



AMUSE BOUCHE WELCOME!

LAND AND SEA RAVIOLI

spinach ravioli filled with dungeness crab, local wild mushrooms, mascarpone, fresh herbs set on sauvignon blanc sauce with a dusting of pistachios

ASIAN CRAB SALAD

baby arugula, dungeness crab, avocado and mandarin oranges tossed in an asian vinaigrette finished with crispy wonton coins

CRAB TOM KHA

delicate soup of coconut milk, lemongrass and crab

Choice of one:

HERB RUBBED FILET MIGNON

seared filet served with wild mushrooms and butter
poached crab finished with a huckleberry sauce

LOBSTER & DUNGENESS CRAB CAKE

lobster and dungeness crab meat rolled in panko
bread crumbs served with truffle cream sauce

LA MER MERINGUE

crab shaped meringue set on a cloud of ginger foam, ruby red grapefruit segments
and served with our house blood orange sorbet

Entire table participation is requested.

\$84 dollars per person - Five Course Crab Dinner

\$49 dollars per person - Sonoma County Wine Pairing
beverage, sales tax and gratuity not included

CORKAGE is applied to all guests, vintners, close friends and relatives at \$20 per 750 ml
WATER is available upon request.