



By Michael Mina

SONOMA RESTAURANT WEEK

THREE COURSE PRIX FIXE

55 Per Guest

CHOICE OF

First

MARINATED BEETS

Goat Cheese Foam
Cassis Vinaigrette, Hazelnuts

POTATO LEEK SOUP

Black Pepper Crème Fraiche
Firebrand Bakery Roll

RICOTTA MEATBALLS

Heritage Turkey, Cheddar Grits
Sweet & Sour Greens

Second

SEARED KING SALMON

Black Truffle Lentils
Honey Roasted Salsify, Fines Herbes

MARGHERITA PIZZA

Pressed Mozzarella, Crushed Tomatoes, Basil

BRAISED SHORT RIB

Duck Fat Fried Potatoes, Black Garlic Vinaigrette

Third

MINI CANDY BAR

Milk Chocolate Caramel Cream
Fudge Brownie, Peanut Butter Ganache
