

# VILLAGE

CALIFORNIA BISTRO  
and  
WINE BAR



## SUMMER EVENINGS

### OUR CHEF TEAM

Thomas Ricci, Josh Haines, Abel Landeros

Village Supports Local Organic Farmers & Sustainable Agriculture  
We Use Only Organic Non Trans Fatty Rice Oil For All Fried Items  
We Strive to Use Only Wild Caught Seafood & Natural Fed Meats

3 COURSE SUNSET DINNERS \$27

Daily 5:00-7:00 pm

### SMALL PLATES

**Chef's Seasonal Soup** . Please Ask For Today's Selection . AQ

**Crispy Spring Rolls** . Miso Mustard Dipping Sauce . 8.00

**Scallop & Rock Shrimp Ceviche** . Lettuce Cups, Avocado, Cumin Seed Lavasch Crackers . 9.50

**Summer Vegetable Platter** . Assorted Grilled, Marinated & Pickled Vegetables . 8.00

Add Hummus, Tzatziki, Olives & Fresh Made Grilled Bread . 7.00

**Crispy Monterey Calamari** . Garlic Aioli . 9.00

**Deviled Figs** . Bruleed Summer Figs, Minted Goat Cheese, Fig Balsamic Reduction, San Danielle Prosciutto Shavings . 10.00

**Tomato and Mozzarella Flatbread** . Basil Pesto, Oven Roasted Tomatoes, Fresh Mozzarella . 10.00

**Phyllo Baked Brie** . Brandied Peaches, and Cherries, Toasted Almonds . 10.00

**Chicken "BLT" Flatbread** . Oven Roasted Chicken, Applewood Bacon, Smoked Mozzarella, Sweet Cherry Tomatoes, Arugula . 11.00

**Truffled Steak Tartare** . Hand Cut Beef Tenderloin, Meyer Lemon, Shallots, Capers, Brioche Croutons . 10.00

**Ahi Tuna Sashimi** . Crispy Rice Cake, Cucumber Noodles, Yuzu Sweet Soy Reduction . 12.00

**Dungeness Crab Cakes** . Moroccan Carrot Salad, Harissa Carrot Emulsion, Cilantro Puree . 9.00 single / 14.00 double

### FARM FRESH GREENS

Add Chicken . 6.00 Skirt Steak . 7.00 Prawns or Scallops . 8.00

**Scarborough Farms Sweet Lettuces** . Strawberries, Goat Cheese, Balsamic Vinaigrette, Candied Pepitas . 7.50

**Petite Romaine Hearts** . Shaved Reggiano, Garlic Ciabatta Croutons, Lemon Anchovy Vinaigrette . 7.50

**Organic Peach Rucola** . County Line Harvest Wild Arugula, Organic Peaches, Warm Bacon, Shallot & Peach Vinaigrette . 8.50

**Blue Cheese Wedge** . Iceberg Wedge, Bacon, Egg, Crumbled Blue Cheese, Buttermilk Blue Cheese Dressing . 8.50

### ON THE SIDE

Fork Mashed Yukon's, Bistro Fries or Onion Rings . 3.50

Spring Veggies, Grilled Asparagus, or Sugar Snap Peas . 4.00

Baked Mac & (Bleu) Cheese or Corn Pudding . 5.50

### SELECT ARTISAN CHEESES

With Walnut Bread & Red Wine Caramel Sauce . 5.75 each

Chefs' Selection of 3 Cheeses with Paired Accomment's . 18.00

### BISTRO FAVORITES

**Daily Catch** . Our Chef's Create a Seasonal Presentation of Their Selection from Today's Fresh Fish Market . AQ

**Spinach, Ricotta & Sage Tortellini** . Pinenuts, Golden Raisin and Lemon Brown Butter, Red Pepper Curls . 14.00

**Chef's Pasta Creation for Today** . 16.00

**Prawn Fettuccini** . Lemon Butter Broth, Baby Leeks, Capers Tomato, Parmesan, Chili Flakes . 19.00

**Pan Seared Local Sole** . Potato Puree, Sautéed Bloomsdale Spinach, Lemon Caper Butter Sauce . 19.00

**Fulton Valley Farm ½ Chicken** . Roasted Garlic Mashed Potatoes, Assorted Baby Vegetables, Roasted Chicken Reduction . 20.00

**Pan Seared Steelhead Salmon** . Heirloom Pepper Piperade, Smoky Eggplant Puree, Roasted Organic Marble Potatoes . 23.00

**12 oz Sterling Silver NY Steak** . Baked Mac & (Bleu) Cheese, Sautéed Sugar Snap Peas, Roasted Shallot Reduction . 26.00

**Colorado Lamb Burger** . 10 oz. Ground Lamb on Focaccia Bun, Cucumber Yogurt Sauce, Feta & Tomato, Fries Or Rings . 16.00

**Village Burger** . Housemade 1000 Island, Cured Pickles, Tomato, Bibb Lettuce, White Cheddar, Bistro Fries or Onion Rings . 12.00  
Add Smoked Bacon, Sliced Avocado or Portabella Mushroom . 2.00

### SUMMER IS ON!

Summer brings the best of our California produce from the Central Valley & Delta. Our Summer menu focuses on this bounty of products and our lighter style of eating during the warmer Summer evenings. Our Wines will also focus on the lighter styles of the white Varietals we know so well, Chardonnay, Sauvignon Blanc & Viognier. We will mix it up with some Rose's and unique lesser known white Varietals. We won't leave out the reds because Pinot Noir is perfect for Summertime food offerings. We invite you to pair these special selections with one of our Featured Wine Flights or Full Bottles at our promotional prices.

**Asian Style Braised Shortribs** . Braised in Soy Sauce & Coca Cola, Fragrant Coconut Rice, Stir Fry Asian Vegetables, Mint, Cilantro, Toasted Peanuts . 22.00

**Kurobuta Pork Loin** . All Natural American Bred Berkshire Pork, Creamy Polenta, Broccolini, Summer Plum Compote . 22.00

**Seared Petit Filet Mignon** . Sweet Corn Pudding, Grilled Asparagus, Chanterelle Mushrooms, Truffled Veal Reduction . 25.00

**Fennel Dusted Scallops**, Sautéed Patty Pan Squash, Heirloom Toybox Tomatoes, Fennel Potato Puree, Nicoise Olives, Basil Essence . 26.00

**New England Lobster Boil** . ½ Maine Lobster, Littleneck Clams, Mussels, Andouille Sausage, Corn on the Cobb, Thyme Potatoes . 27.00

Split Plate Charge \$2.00 18% Gratuity on Parties of 6+ Please Advise of Food Allergi