

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



SUMMER EVENINGS

Dinner Service Daily From 500 pm

STARTERS & SALADS

TODAY'S SEASONAL SOUP . AQ

CRISPY BRUSSELS (v) . Dried Cranberry . Gorgonzola | 11

BAKED BRIE (v) . Brandy Caramel Peach | 15

ARTISAN CHEESE (sngl) 8 (dbl) 12 (trpl) 16

PT REYES BLUE (cow) . Quince Preserve . TOMA (cow) . Mixed Olives . DRUNKEN GOAT (sheep) . Dried Apricot

PIKILIA (v) . Cucumber Yogurt . Eggplant Caviar . Chickpea Hummus . Grilled Pita Bread | 13

FRIED SAMBUSAS (v) . Summer Squash . Grilled Fresh Corn . Queso Fresco . Stonefruit Chutney | 11

CALAMARI FRITTI . Artichoke Hearts . Shishito Peppers . Avocado Aioli | 16

CEVICHE BLANCO . Mango . Avocado . Cucumber . Onion . Cilantro . Citrus Marinade . Tajin Potato Chip | 15

LIL' WELLINGTONS . Mushroom & Short Rib Filling . Red Wine Au Jus . Horseradish Cream | 12

BAY SHRIMP LOUIE . Bibb Lettuce . Tomato . Radish . Avocado . Classic Louie Dressing | 12

SUMMER GREENS (v) . Market Strawberries . Parmesan Crumbles . Champagne Vinaigrette | 10

STONEFRUIT SALAD (v) . Harissa Ricotta . Spiced Watermelon . Almonds . Pistachio Vinaigrette | 12

CALIFORNIA NICOISE (R) . Seared Tuna . Potato . Tomato . Egg . Avocado . Boquerones . Sherry Vinaigrette | 18

SEAFOOD SAMPLER | 25

OYSTERS . GULF PRAWNS
OCTOPUS ESCABECHE C. TUNA TATAKI

FRESH OYSTER'S

(3, 6, 9 or 12) 3 ea
VCB SHOOTER 4

BISTRO SAMPLER | 20

CALAMARI . CRISPY BRUSSELS
LIL' WELLINGTONS . SAMBUSAS

MAIN COURSE

'FISH & CHIPS' . House Tempura . Market Fish . Tartar Sauce . Kennebec Chips . Creamy Slaw | 22

RABBIT PASTA CAVATELLI . English Sweet Peas . Wild Foraged Mushrooms . Rabbit Sugo . Reggiano | 24

STEELHEAD SALMON . Braised Butter Beans . Adobo Pork Belly . Radish . Charred Shishito Relish | 28

BRINED PORK CHOP (R) . Shiitake Polenta Cake . Mix Bean Salad . Hoisin Glaze . Seasonal Mostarda | 25

LOBSTER BOIL . Clams . Mussels . Prawns . Andouille Sausage . Fresh Corn . Potatoes . Old Bay Broth | 28

BRAISED SHORT RIB . Jalapeno Corn Grits . Baby Carrots . Baby Squash . Sugar Peas | 28

LOCAL PACIFIC SOLE . Garlic Smashed Potato . Cello Spinach . Caper-Shallot Beurre Blanc | 27

BAJA STRIPED BASS . Fennel Puree . Garbanzo Beans . Confit Tomatoes . Nicoise Olive Gremolata | 27

GRILLED JERK CHICKEN . Wild Rice Pilaf . Corn Succotash . Island Marinade . Mango Jalapeno Salsa | 24

PRAWN LINGUINE . Cherry Tomato . Leeks . Shaved Garlic . Capers . Chilli Flakes . Chardonnay Sauce | 23

PRIME NY STEAK (aged 28 days) (R) . Fondant Potatoes . Broccoli . Portobellini . Stilton Butter . Beef Jus | 36

VEGETARIAN

RAINBOW THAI NOODLES (v) . Zucchini . Peppers . Carrots . Onion . Cashews . Crispy Tofu | 17

add Chicken | 6 or Prawns | 10

HERBED GNOCCHI . Fresh Corn . English Peas . Feta Cheese . Pepitas . Pickled Mushrooms | 17

CAPRESE RAVIOLI . Sauteed Spinach . Roasted Tomato Pesto . Aged Balsamic . Parmesan | 20

ON A BUN

VILLAGE BURGER (R) . 1000 Island . Lettuce . Tomato Pickle | 15 add Cheese or Mushroom . 2 add Bacon . 3

LAMB BURGER (R) . Cucumber Yogurt . Pickled Red Onion . Arugula . Ciabatta Roll | 18

STEAK BANH MI (R) . Sweet & Spicy Seared Filet . Carrot . Cucumber . Cilantro . Jalapeno . Sambal Aioli & Mirin Vinaigrette on Parkerhouse Roll | 18

(R) *May Be Served Raw or Undercooked.* (Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk may increase your Risk of Foodborne Illness, especially if you have certain Medical Conditions). (v) *Denotes Vegetarian Item.*

Split Plate Charge \$2. A 4% surcharge will be added to Purchases to support living wages and other mandated Programs.