

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



SPRING 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 Apple | 15

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

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

MEZZE PLATE (v) . Bulgur Salad . Eggplant Caviar . Chickpea Hummus . Grilled Pita Bread | 13

FRIED SAMBUSAS (v) . Squash . Sunchoke . Feta Cheese . Mango Cilantro Chutney | 11

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

LIME OCTOPUS TOSTADA . Chipotle Aioli . Red Radish . Pico De Gallo . Avocado Mousse | 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

SPRING BABY GREENS (v) . Strawberries . Laura Chenel Goat Cheese . Champagne Vinaigrette | 10

ASPARAGUS SALAD (v) . Fine Herbs . Curry Labneh . Quail Egg . Kalamata Olive Vinaigrette | 12

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

SEAFOOD SAMPLER | 25

OYSTERS . GULF PRAWNS
OCTOPUS ESCABECHE . 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

SPRING LAMB SHANK . Orzo Pasta . Julienne Veggies . Green Kale . Mint Gremolata | 24

SKUNA BAY SALMON . Saffron Rice . Broccoli Rapini . Mushroom Xo Sauce | 27

CHILE VERDE PORK (R) . Roasted Cauliflower . White and Pinto Beans . Purple Potato . Fried Epazote | 26

FISHERMAN'S STEW . Prawns . Mussels . Scallops . Clams . Crab in Shell . Fennel-Tomato Broth | 28

BRAISED SHORT RIB . Yukon Mash Potato . Pearl Onion . Planet Carrots . Green Garlic Chimichurri | 28

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

CALIFORNIA BLACK BASS . Fresh Clams . Green Beans . Gnocchi . Spicy Italian Salami Broth | 27

CHICKEN PRIMAVERA . Grilled Chicken . Seasonal Veggies . Pine Nuts . Pesto Cream Sauce | 22

PRAWN LINGUINE . Green Garlic . Cherry Tomato . Capers . Chilli Flakes . Chardonnay Sauce | 21

CC FILET (aged 28 days) (R) . Gulf Prawn . Crisp Fingerlings . Asparagus . Cauliflower Puree . Lemon-Parsley Butter | 36

VEGETARIAN

FIRECRACKER NOODLES (v) . Soba Noodles . Choy Sum . Peppers . Carrots . Cashews . Crispy Tofu | 17

add Chicken | 6 or Prawns | 10

ROASTED GARLIC GNOCCHI . Peas . Fava Beans . Asparagus . Gorgonzola . Leek Butter Sauce | 16

VEGETARIAN PAELLA . Saffron Rice . Eggplant . Beans . Broccoli . Carrots . Zucchini . Tomatoes | 17

ON A BUN

VILLAGE BURGER (R) . 1000 Island . Lettuce . Tomato Pickle . Brioche Roll | 15 add Cheese 2

THE ROW BURGER (R) . Blue Cheese . Mushroom . Bacon . 1000 Island . Onion Roll | 18

STEAK BANH MI (R) . Sweet & Spicy Seared Filet . Carrot . Cucumber . Cilantro . Jalapeno . Sambal Aioli 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.