

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



WINTER EVENINGS

Dinner Service Daily From 500 pm

STARTER

TODAY'S SEASONAL SOUP . AQ

ROASTED BEETS (v). Tender Greens . Pistachio Labneh . Ricotta Salata . Hazelnut Vinaigrette | 12

MIX GREENS (v). Fuji Apple . Pumpkin Seed . Point Reyes Cheese . Cranberry Vinaigrette | 10

CHICORY PEAR SALAD (v). Gorgonzola Cheese . Roasted Pears . Medjool Dates . Yogurt Ranch | 12

CHEESE

DI STEFANO BURRATA (v). Roasted Red Grapes . Olio Verde . Grilled Artisan Bread | 10

BAKED BRIE . Brandy Caramel Apple | 15

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

TOMA (cow) . Mix Mediterranean Olives

PT REYES BLUE (cow) . Quince Preserve

DRUNKEN GOAT (sheep) . Dried Apricot

VEGETARIAN

FIRECRACKER NOODLES (v) . Soba Noodles . Choy Sum . Peppers . Carrots . Cashews . Crispy Tofu | 17
add Chicken | 6 or Prawns | 10

LEMON RICOTTA RAVIOLI (v) . Sage Brown Butter Golden Raisin . Pinenuts . Saute Kale | 16

*PEAR FLATBREAD (v) . Onion Jam . Baby Rucola Fontina Cheese . Poaching Pear Reduction | 13
add Chicken | 6 or Bacon | 3

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

*MIX OLIVES (v). Lemon Oil . Crushed Peppers | 7

*CRISPY BRUSSELS (v). Cranberry . Gorgonzola | 10

*FINGERLING POTATO (v). Gremolata | 8

*BROCCOLI RABE (v). Garlic Shavings . Lemon | 7

*SMASHED POTATO (v). Chiffonade Chives | 6

BISTRO SAMPLER | 20

LIL' WELLINGTONS . DEVILS ON HORSEBACK
CALAMARI FRITTI . SAMBUSAS

ON A BUN

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

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

STEAK BANH MI (R). Cucumber . Carrot . Cilantro . Jalapeno . Bean Sprouts . Sambal Sauce . Roll | 18

SELECTIONS IN THE SEASON

This Season's Unique Ingredients & Flavors

(* Order as Appetizer or Small Plate to Sample with Other Items)

FRESH OYSTER'S

(3, 6, 9 or 12) 3 ea

Champagne Mignonette . Lime . Cocktail Sauce

VCB Shooter 4 ea

VCB Pepper Vodka & BM Mix . Olive . Onion . Lime

SEAFOOD

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

*SPANISH OCTOPUS. White Beans . Andouille Sausage . Charred Lemon . Garlic Streusel | 15

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

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

GLAZE SALMON . Braised Lentil Du Puy . Romanesco Pomegranate Glaze | 27

PERUVIAN SEAFOOD STEW . Prawns . Mussels . Clams Scallops . Grilled Bread . Fennel-Tomato Broth | 28

DAILY CATCH . Today's Market Fish Selection | AQ

MEAT & FOWL

*LIL' WELLINGTONS . Mushroom & Short Rib Filling Red Wine Au Jus . Horseradish Cream | 13

*TRUFFLE BEEF CARPACCIO (R). Wild Arugula . Truffle Vinaigrette . Caper Aioli . Parmesan Cheese | 15

*DEVILS ON HORSEBACK (R). Bacon Wrapped Medjool Dates & Chorizo . Cracked Hazelnut . Balsamic Oil | 12

JAMBALAYA BUCATINI . Andouille Sausage . Chicken Shrimp . Scallions . Sofrito Cream Sauce | 25

MUSCOVY DUCK BREAST . Confit Vol au Vent . Pistachio Pistou . Red Sauerkraut . Citrus Mustard Sauce | 26

LAMB CASARECCE PASTA . Kalamata Olives . Tuscan Kale Ricotta Salatta Cheese | 24

BRAISED SHORT RIB . Homemade Gnocchi . Winter Vegetables . Horseradish Gremolata | 27

FREE RANGE CHICKEN . Cremini Mushroom . Broccoli Rabe . Crispy Potato . Lemon-Thyme Au Jus | 24

28 DAY DRY AGED FILET MIGNON (R) . Parsnip Puree . Rainbow Carrots . Bordelaise Butter | 38

(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.