

VILLAGE

CALIFORNIA BISTRO

and

WINE BAR



VALENTINES DAY 2020

FIRST COURSE & STARTERS

- CARROT GINGER SOUP . Pinenut Gremolatta | 11
LOBSTER BISQUE . Crème Fraiche . Chives | 14
ARTISAN CHEESE (sngl) 8 (dbl) 12 (trpl) 16
PT REYES BLUE (cow) . TOMA (cow) . DRUNKEN GOAT (sheep)
CITRUS ORGANIC GREENS (v)(GF) . Orange . Grapefruit .
Toasted Walnut Goat Cheese . Citrus Vinaigrette | 12
SPINACH SALAD (GF) . Fresh Mushroom . Bacon
Lardons . Boiled Egg . Champagne Vinaigrette | 14
PHYLLO BAKED BRIE . Brandied Apples . Almonds | 15
LOBSTER GNOCCHI . Lemon-Garlic Butter . Chives | 18

MEZZE PLATTER (v) | 20

TATZIKI . HUMMUS . EGGPLANT . ARTICHOKE .
PEPPERS . OLIVE TAPENADE . FETA CHEESE

BISTRO SAMPLER | 22

FRIED LEMON BRUSSELS . CALAMARI FRITTI .
CRISPY PORK EGG ROLLS . LIL' WELLINGTONS

MAIN COURSES

- COCONUT CURRY (v)(GF)
Steamed Rice . Baby Bok Choy . Snow Peas . Eggplant .
Carrot . Cilantro . Crispy Tofu | 22
TRUFFLE RICOTTA RAVIOLI (v)
Ricotta Cheese . Mushroom Cream . Parsley | 22
TRI TIP BOURGUIGNON (GF)
Roasted Roots . Cipollini Onion . Espagnole Sauce .
Mushroom . Papparadelle | 25
AHI TUNA BOWL (R)(GF)
Steamed Rice . Sweet Chile-Hoisin Ahi . Tobiko Cavier .
Pickled Veggies . Avocado . Fried Won Tons | 25
TWO WAY DUCK (R)(GF)
Roasted Breast . Confit Leg . Mushroom Risotto .
Rosemary Berry Compote | 36
BRAISED LAMB SHANK
Olive Tapenade . Braising Jus . Winter Roots | 34
HOKKAIDO SCALLOPS (R)(GF)
Asparagus . Risotto . Lemon Beurre Blanc . | 36
SHETLAND ISLE SALMON (R)(GF)
Tuscan Kale . Roast Red Potato . Bacon Marmalade | 32
SURF AND TURF (R)(GF) (Filet Available Solo For 38)
Aged Petite Filet Mignon . Sauce Bernaise . ½ Lobster .
Garlic Butter . Potato Cake . Roasted Cauliflower | 50

FRESH OYSTER'S (R) (3, 6, 9 or 12) 3.5 ea

VCB SHOOTER 4 ea

VCB Pepper Vodka & BM Mix . Garnish

PRIX FIXE MENU

4 COURSES \$65 PER PERSON (WITH WINE \$85)

Sorry, No Substitutions or Split Plates

COURSE ONE

Choice of One of the Following Starters

LOBSTER GNOCCHI

LIL' WELLINGTONS

FRIED LEMON BRUSSELS (v)



COURSE TWO

ANY SOUP OR SALAD



COURSE THREE

Choice of One of the Following Entrees

TWO WAY DUCK

BRAISED LAMB SHANK

COCONUT CURRY (v)

SHETLAND SALMON

PAN SEARED SCALLOPS

FILET MIGNON

(surf & turf ... add \$10)



COURSE FOUR

Choice of One of the Following Desserts

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE MOLTEN CAKE

POACHED PEAR PANNA COTTA



WINE DUET 'FLIGHT'

LAMBERTI SPARKLING ROSE

Plus Your Selection of Any Glass of the Following

CHARDONNAY

EN ROUTE BY FARNIENTE LES BRUMAIRE, RRV '17

PINOT NOIR

BOEN, SANTA LUCIA HIGHLANDS '17

CABERNET SAUVIGNON

MOUNT VEEDER, NAPA VALLEY '16

(v) Denotes Vegetarian Item, (GF) Denotes Gluten Free Item, Split Plate Charge \$2. (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.)

A 4% surcharge will be added to ALL Purchases to support living wages and other Government Mandated Programs.