

## DINNER MENU... changes to reflect what's in season

### SMALL PLATES

- CALAMARI** cornmeal dusted... lightly fried...basil aioli... spicy tomato coulis 9
- HUMMUS TRIO** black, navy and garbanzo bean hummus...flat oven bread... asiago cheese... marinated olives 10
- CHEESE PLATE** Trio of lovely cheeses... seasonal fruit 12
- CORN FRITTERS** ... sweet chili sauce 7
- HOSIN RIBS**...braised... "secret" dipping sauce...napa cabbage slaw 8
- LOBSTER ROLL** tempura fried...red pepper aioli...chili oil 12
- CURED SALMON PIZZA** salmon...capers...goat...parmesan cheese...smoked tomato vinaigrette ...housemade crust 14

### BOWLS & THINGS

- SOUP OF THE DAY** ask your server what's for today 5
- DUMPLINGS** shrimp... pork...our secret dipping sauce 12
- BEET & ORANGE SALAD** pickled and fried beets... red leaf...mesclun greens crumbled bleu cheese... hickory bacon... orange coriander vinaigrette 9
- MUSSELS** spicy coconut curry sauce 11
- HOUSE SALAD** it changes depending what garden delights we have available-always artisan greens 7
- SPINACH SALAD** spinach with spicy pecan praline... red grapes...feta cheese... champagne vinaigrette 10

### PLATES

- RISOTTO** changes daily to reflect what the chef wants to create for you **priced daily**
- SEARED DUCK BREAST** gorgonzola bread pudding...ligonberry reduction...rosemary tomato jam 28  
\* wine suggestion Red Dirt Red 12.
- SEARED SCALLOPS** linguine...Smiley Farm squashes...onion & peppers...carrot chipotle sauce 25  
\*wine suggestion: Castoro Cellars Fume Blanc 8.50
- PAELLA** Hayes St. style: assorted seafood, shrimp...chorizo sausage...mussels... tomato broth ... saffron rice 22  
\*wine suggestion: Three Winds Syrah 8.50
- PAN FRIED CHICKEN** Andouille- white cheddar Mac & cheese...vegetable of day...sorghum-shallot vinaigrette... 16  
\*wine suggestion: Joel Gott Riesling 9.00
- FLAT IRON STEAK** crispy Yukon Gold potato planks...roasted Brussel sprouts...whole grain mustard demi glace 23  
\*wine suggestion: Sacred Stone Cabernet Blend 8.50
- PAN SEARED SALMON** succotash...fresh asparagus...red bliss potatoes...grape tomatoes...tomatillo sauce 25  
\*wine suggestion: 667 Pinot Noir 10.00
- PORK RIBEYE** green tea smoked...ginger whipped sweet potatoes...sauteed greens...sake pork jus 16  
\*wine suggestion: Healdsburg Ranch Zinfandel 9.25