

Oceanic Dinners for California Coastal Waters

July 12-15, 2011

Oyster Shooter

St. George Spirits kombu seaweed *eau de vie*, pickled cucumber, nori 12.

Smaller items, soup, salumi, salads . . .

COLD: Salt-cured local king salmon with marinated fennel and its pollen, Chioggia beets, and *crème fraîche* 12.

Crudo of Golden Gate halibut with Castelvetrano olives, pine nuts, and basil; lemon *agrumato* 12.50

Panna cotta of Fort Bragg sea urchin with grilled *crostino*, olive oil, and vanilla sea salt 13.

Involtino of Monterey Bay abalone and avocado with cucumber and Italian frying peppers 13.

Garden Lettuces vinaigrette 8.50

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WARM: *Fritto misto* of Half Moon Bay anchovies and Tomales Bay shellfish with lemon verbena *maionese* 12.50

Charcoal-grilled Santa Barbara octopus with warm *farro* and cherry tomato salad 12.

Charcoal-grilled Monterey Bay sardines with salad of marinated pole beans 11.50

Soup: *passato* of local rockfish with saffron *aioli* and *crostino* 9.

Pastas*

Tortelloni of Fort Bragg sea urchin and potato with rapini and fried breadcrumbs 16.50

Santa Barbara spot shrimp in *una coperta* with Fava beans and lemon verbena 16.

Pasta from whole-grain flours

Durum wheat *spaghetti* with tomato, fried anchovies, and hot pepper 15.

Toasted Durum wheat *trompetti* with *guanciale*, New Zealand sea spinach, and Tomales Bay Manila clams 14.50

Fusilli rossi with Monterey Bay squid *ragù* and and sorrel 15.

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White winter wheat *penne alla bolognese* 15.50

Durum wheat *lumache* with rabbit *ragù* and okra 15.

*Our pastas are moderately portioned; for fuller servings, add \$5.

Oliveto

An 18% charge may be added to parties of six or more.

Randall Grahm's Bonny Doon Vineyard (Santa Cruz) selections for fish dinners:

Cider, "Querry" NV 9.

Loureiro-Albarino, "Vinho Grinho" 2009 12.50

Vin Gris de Cigare 2010 9.50

Cinsault 2009 14.50

Grills, sautés, and rotisserie

Charcoal-grilled local king salmon with Cranberry beans, braised escarole, and *pancetta* vinaigrette 27.

Steamed petrale sole with summer squash purée, crisp new potatoes, and squash blossom *spumante* sauce 25.

Local sand dabs suffed with charred green tomatoes with *fregola*, fried eggplant, and Calabrian chili 24.50

Roast Bolinas black cod with shellfish *aioli* and yellow Romano bean salad 26.

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Involtino of chard and *farro* with cauliflower, pole beans, and zucchini; Parmesan cheese *fonduta* 21.

Roast hen *rolata* with new potato and pole bean salad; *salmoriglio* sauce 25.