

**1/2 OFF WINE
MONTH PREVIEW
Stag's Leap
Wine Cellars
'Artemis'**

*Cabernet Sauvignon
Napa Valley '09*

List Price \$120

Feature Price \$60

*Named for the Greek Goddess of
the hunt, this Cab is full, rich,
and well balanced.*



**JOIN US FOR
MOTHER'S DAY
BRUNCH**



PRIX FIXE MENU

**Star Route Farms
Baby Lettuce Salad**

*mixed lettuces, fines herbs
champagne-shallot vinaigrette*

BBQ Braised Short Rib

*polenta, wild arugula
baby vegetable salad*

Butterscotch Pudding

chantilly cream, cookie

\$35

STARTERS & SALADS

Asparagus soup, spring onions, herbs,
goat cheese crouton (v) 8.95

Steamed **p.e.i. mussels**, linguica, white wine,
garlic, espelette pepper, rustic croutons 12.95

Macaroni & cheese croquettes, cheddar
cheese fondue (v) 9.95

Oven-roasted **beet salad**, feta, arugula,
cashews, white balsamic vinaigrette (v) 9.95

Point Reyes **blue cheese soufflé**, wild arugula,
strawberries, walnuts, beet vinaigrette (v) 11.50

Roasted **asparagus salad**, bacon vinaigrette,
soft poached farm egg, crispy leeks, mint 11.50

Star Route Farms **baby lettuces**, fines herbs,
champagne-shallot vinaigrette (v) 8.95

Little **gem lettuce salad**, avocado, ruby
grapefruit, radishes, dill vinaigrette (vg) 9.50

The Lark Creek Inn® **caesar salad**, parmesan,
rustic garlic croutons 9.95

Add to your salad: applewood bacon 2.00,
avocado 1.50, white anchovies 1.00,
chicken breast 8.95

TAVERN BURGERS

Marin Sun Farms **grass fed burger**, little gem
lettuce, red onion, russian dressing & fries 13.95

Masami Ranch **wagyu burger**, little gem lettuce,
red onion, russian dressing & fries 15.95

"Veggie" burger of bulgur wheat, beluga lentils,
mushrooms, cashews, russian dressing & fries (v) 12.95

Add to your burger: swiss, cheddar or blue cheese 1.00,
applewood bacon 2.00, caramelized onions 1.00,
sautéed mushrooms 1.50, avocado 1.50

MONDAY NIGHTS

Fried Chicken

THURSDAY NIGHTS

Mother Ogden's Steak Meatloaf

SATURDAY NIGHTS

Prime Rib

MAIN COURSES

Farmers market **flat bread**, thyme roasted onions,
tomato sauce, fresh mozzarella, arugula (v) 14.95

American **lamb bolognese**, egg pappardelle,
garden herbs, pecorino cheese 17.95

English pea **strozzapreti**, baby spinach, leeks,
meyer lemon, fresh ricotta cheese (v) 15.95

Farro **risotto**, snap peas, golden beets, spring
onions, black olive, kohlrabi (vg) 15.95

Alaskan **halibut**, braised artichokes, cauliflower,
cranberry beans, fennel, picholine olives 25.95

Oregon **steelhead**, lobster broth, forbidden rice,
wild arugula, celery root slaw 21.95

Idaho **rainbow trout**, brown butter, capers,
zucchini & hazelnut salad, sauce gribiche 17.50

"Surf & turf" filet mignon (6 oz.), prawns, potato
gratin, broccolini, crispy shallots 28.95

Mary's natural **chicken**, thyme roasted mushrooms,
spaetzle, pea tendrils, baby carrots, pancetta jus 16.95

American **lamb loin chops**, spice rubbed, mashed
potatoes, asparagus, herb pesto 27.95

SIDES

Whipped red potatoes (v) 4.95

Kennebec fries (vg) 3.95

Snap peas & mushrooms (v) 4.95

Grilled delta asparagus (vg) 5.95

DESSERTS

Lemon meringue cheesecake, graham crust,
huckleberry sauce 7.95

Buttermilk **chocolate cake**, sour cream
fudge frosting, cocoa nib ice cream 7.95

Butterscotch pudding, chantilly cream, cookie 6.95

Warm **strawberry - rhubarb crisp**,
vanilla bean ice cream 7.95

Tavern **sorbet & ice cream** 6.95

*Many items can be prepared vegetarian, vegan or gluten-free. Your server can assist.
(v) vegetarian (vg) vegan*

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