

DINNER

APPETIZERS AND STARTERS

Soup Du Jour	7.25	
French Onion Soup <i>With Garlic Crouton, Emmental Cheese</i>	8.50	
Mixed Greens with Eureka Meyer Lemon Vinaigrette <i>Persian Cucumber and Radish</i>	8.25	
Local Little Gem Lettuce Salad <i>Parmesan Cheese, Garlic Croutons, Spanish Marinated Anchovies, Caesar Dressing</i>	8.50	
Dungeness Crab Cake <i>Served with Sweet Corn, Piquillo Pepper Ragout, Sherry Passilla Mayonnaise</i>	14.25	
Warm Tomato Tart <i>Sonoma Goat Cheese, Petite Arugula, Balsamic Syrup</i>	11.00	
Sashimi Grade Ahi Tuna Tartar <i>Seaweed Salad, Ginger Carrot Coulis, Wonton Chips</i>	12.50	
Charcuterie Platter-Cold Cut Plate <i>Dried Chorizo, Saucisson with Garlic, Rosette de Lyon, Duck Mousse with Truffles, Cured and Dried Duck Breast, Served with Baguette Toast, Pommery Mustard and Cornichons</i>	15.50	
Monterey Style Fried Calamari <i>Served with Spicy Algerian Harissa Aioli</i>	11.50	
Authentic Savoyarde Cheese Fondue from the Region of France <i>A mixture of Emmenthal, Gruyere and Beaufort Cheese Served with French Bread Baguette, Sliced Pears and Apples</i>		
\$11.00 for two people	\$16.00 for four people	\$19.00 for six people

SANDWICHES

All Sandwiches Served With a Choice of a Soup du Jour or a Mix Green Salad

Kobe Beef California Burger 8 oz <i>With Bacon, Avocado, Lettuce, Tomato, and Tillamook Cheddar Cheese</i>	20.95
Soleil Turkey Club <i>Smoked Breast of Turkey, Bacon, Avocado, Tomato and Tarragon Mayonnaise</i>	18.00
Grilled Chicken Sandwich <i>With Ciabatta Bread, Piquillo Peppers, Portobello Mushroom, Crispy Onions, Pommery Mustard Aioli and Served with Fries</i>	19.00

ENTREES
FROM OUR WOOD – BURNING GRILL & ROTISSERIE

<i>From our Wood Fired Rotisserie –Petaluma Young Chicken</i>	26.95
<i>Sauteed Garlic Fingerling Potatoes, Grilled Vegetables, Forest Mushrooms and Natural Jus</i>	
<i>Moroccan Spiced Grilled Colorado Lamb Chop</i>	30.00
<i>Oregano White Beans, Honey Glazed Baby Carrots, Harissa Lamb Jus</i>	
<i>Meyer Ranch Center Cut Grilled Pork Chop</i>	25.50
<i>Golden Mashed Potatoes, Manchego and Muscatel Quince Sauce</i>	
<i>Grilled New York Steak (10 oz)</i>	28.50
<i>Pinot Noir Sauce, Gratin Potatoes, Grilled Asparagus</i>	
<i>Grilled Filet Mignon (8 oz)</i>	39.00
<i>Fondant Potatoes, Wilted Spinach with Roasted Shallots, Oyster Mushroom Red Wine Jus</i>	
<i>Seared Loch Duart Scottish Salmon</i>	28.00
<i>Pea Flan, Tomato Fricassee, Toasted Gilroy Garlic Beurre Blanc</i>	
<i>Soleil Paella</i>	27.00
<i>Spanish Rice Cooked with Saffron, Young Chicken, Mussels, Gambas, Chorizo, Piquillo Pepper and Peas.</i>	
<i>Pan Fried Day Boat Sea Scallops</i>	24.50
<i>Serrano Ham Grit Cake, Baby Spinach and Saffron Coulis</i>	
<i>Portobello Mushroom & Goat Cheese Ravioli</i>	22.50
<i>Wilted Petite Arugula, Herb and Walnut Butter</i>	
<i>Wild Mushroom Mac and Cheese</i>	22.50
<i>Truffles and Butter Poached Baby Lobster</i>	
<i>Pan Seared Blue Nose Seabass</i>	28.95
<i>Braised leeks, Yukon Potatoes, and Champagne Sabayon</i>	

SIDE ORDERS

<i>French Fries</i>	4.95
<i>Gratin Potatoes</i>	4.95
<i>Sauteed Spinach</i>	4.95