



MAIN 9

|                                                                                          |                |
|------------------------------------------------------------------------------------------|----------------|
| <b>La Quercia Rossa Prosciutto &amp; Asparagus</b>                                       | <b>\$14.25</b> |
| feta, dijon & creme fraiche                                                              |                |
| <b>Fresh Dungeness Crab Salad</b>                                                        | <b>\$14.50</b> |
| grapefruit, avocado, mint and pistachio                                                  |                |
| <b>Arugula And Artichoke Salad</b>                                                       | <b>\$13.75</b> |
| shaved raw & fried, duck prosciutto, parmesan, olive oil & lemon                         |                |
| <b>Bistro Salad</b>                                                                      | <b>\$8.75</b>  |
| greens & herbs                                                                           |                |
| <b>Cast Iron Seared Niman Ranch Flat Iron Steak</b>                                      | <b>\$28.00</b> |
| sugar snap peas, sauce bearnaise, bistro french fries                                    |                |
| <b>Spaghetti Carbonara</b>                                                               | <b>\$20.00</b> |
| la quercia guanciale, tomatero farm egg, english peas, spring onion, parmesan & pecorino |                |
| <b>Pan Seared Ma Sea Scallops</b>                                                        | <b>\$25.00</b> |
| sauteed spinach & endive, sauce vierge, fried prosciutto & capers                        |                |
| <b>Sauteed Local Wild King Salmon</b>                                                    | <b>\$29.00</b> |
| broccolini, carrots, brown butter shallot sauce                                          |                |
| <b>Sonoma Duck Leg Confit</b>                                                            | <b>\$24.00</b> |
| la quercia speck, asparagus, green garlic & parmesan risotto, porcini jus                |                |

SIDES 5

|                                               |               |
|-----------------------------------------------|---------------|
| <b>Bistro French Fries</b>                    | <b>\$6.00</b> |
| <b>Macaroni Gratin</b>                        | <b>\$8.00</b> |
| <b>Sauteed Organic Spinach</b>                | <b>\$6.00</b> |
| <b>Castelvetrano Olives</b>                   | <b>\$5.00</b> |
| <b>Maussane "les Baux"olive Oil For Bread</b> | <b>\$4.00</b> |

DESSERT 3

**Hazelnut-banana Strudel**

caramel ice cream

**Brown Butter Almond Cake**

tomatero strawberries, whipped cream

**Butterscotch Pot De Creme**

brownie

**DESSERT - ICE CREAM & SORBETS** 8

|                                                                   |                |
|-------------------------------------------------------------------|----------------|
| <b>Vanila Ice Cream</b>                                           | <b>\$7.75</b>  |
| <b>Caramel Ice Cream</b>                                          | <b>\$7.75</b>  |
| <b>Strawberry Ice Cream</b>                                       | <b>\$7.75</b>  |
| <b>Chocolate Sorbet</b>                                           | <b>\$7.75</b>  |
| <b>Strawberry Champagne Sorbet</b>                                | <b>\$7.75</b>  |
| <b>White Peach Sorbet</b>                                         | <b>\$7.75</b>  |
| <b>Milk Ice Cream Bonbon</b>                                      | <b>\$3.00</b>  |
| <b>Cheese</b>                                                     | <b>\$10.00</b> |
| bleating heart mixtress (cow & sheep) w toasted nut bread & dates |                |