

\$38

First Course

Organic California Artichoke Agnolotti
Smoked Duck, Winter Kale, Brown Chicken Parmesan Broth
~OR~

Winter Endive Salad
Candied Walnuts, Point Reyes Blue Cheese, Tarragon – Citrus Vinaigrette
Entrée

Caggiano Family Sausages
Hand Cut from Sonoma's Finest Ingredients, Goat Cheese Polenta and Garden Vegetables
~OR~

Monterey Bay Fisherman's Stew Crab Fennel Garlic Tomato Broth, Parmesan Crouton

Dessert

Cookies and Milk
House Made Soft Baked Chocolate Chip Cookies
~OR~

Honey and Cheese Chef's selection of California Cheese Carmel Valley Ranch Honey Toasted Raisin Bread

