



Brick Oven Fired Flatbreads

- Quadruple Cheese with Sun-dried Tomatoes and Basil Pesto** 9.
- Duck Confit with Spiced Cherry-Pear Puree, Sun-dried Cherry Crème Fraîche, and Marjoram* 13.
- Roasted Wild Mushrooms, Buttermilk Blue Cheese, and Red Onion Jam** 10.

Sushi

- Yoshie's Sushi Sampler . . . Maki and Nigiri* 13.
- Yellowfin Tuna Three Ways . . . Poki, Tartar, and Tataki* 20.
- Sashimi (sah-SHEE-mee) Trio . . . Yellowfin Tuna, Salmon, and Hamachi* 16.
- Spicy Sensation . . . Scallops, Tuna, Asparagus, Tobiko, and Fireball Sauce* 18.
- Big Bang Roll . . . Black Thai Rice, Tuna, Crab, Shrimp Tempura, and Mango with Yumm Yumm Sauce* 21.
- "Snake in the Grass" . . . Shrimp Tempura with Avocado, Eel, and Cucumber* 22.
- Dungeness Crab California Roll with Avocado and Cucumber* 17.
- Yoshie's Deluxe Sushi Platter . . . Maki and Nigiri* 24.

First Course

- Delta Asparagus Soup with San Joaquin Gold Cheddar Cheese Custard and Toasted Baguette** 9.
- Hearts of Romaine Salad with Green Goddess Dressing, Aged Parmesan, and Sourdough Croutons* 9.
- Seared Hudson Valley Foie Gras with Brioche French Toast, Honey-Ginger Sauce, and Apple Chutney* 15.
- Frisée-Watercress Salad with Poached Pears, Heirloom Apples, Blue Cheese, and Orange-Shallot Vinaigrette** 11.
- Castroville Artichoke and Lobster Salad with Meyer Lemon Vinaigrette, Mâche, Cucumber, and Crème Fraîche* 17.
- Golden and Red Beets with Chèvre, Cress, Sun-dried Cherry Vinaigrette, and Honey-glazed Pine Nuts** 9.
- Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil** 11.
- Grilled Colossal Asparagus with Spring Garlic Vinaigrette and Abbaye de Bel'loc Cheese** 10.

Main Course

- Chili-rubbed Free Range Chicken with Sofrito and Goat Cheese Tamale, Chayote Salad, and Cherry Mojo* 26.
- Spit-roasted Lamb Rack with Petite Artichokes, Sheep's Milk Cheese Croquette, and Dried Apricot Gastrique* 40.
- Grilled Pork Tenderloin with Creamy Goat Cheese Polenta, Cremini Mushrooms, Zinfandel Glaze, and Sage* 24.
- Pumpkin Ravioli with Brown Butter-Pumpkin Seed Vinaigrette, Pistachios, Spinach, and Sunlight Goat Cheese** 21.
- Halibut Steamed with Banana Leaf, Basmati, Macadamia Nuts, Hong Kong Vinaigrette, and Pickled Cucumber* 28.
- Diver Scallops with Fennel Pollen, Warm Escarole, Nueske's Bacon, Gnocchi, and Grain Mustard Seed Jus* 30.
- Oak-fired Beef Filet with Three Cheese Potato Gratin, Sugar Snap Peas, and Tamarind Barbecue Sauce* 35.
- Black Grouper with Olive Oil Whipped Potatoes, Pipérade, Merguez Sausage, and Crispy Rock Shrimp* 28.

* Vegetarian Zone

"We are happy to discuss with you and attempt to accommodate any dietary or special needs diets"

California Grill House Wines and Sake

<i>Buena Vista "Happiest Celebration on Earth" Chardonnay, Carneros '03</i>	7.75glass	36.00 btl
<i>Macrostie Chardonnay, Carneros '03</i>	9.00	<i>Honig Cabernet Sauvignon, Napa '03</i> 9.00
<i>St. Supery Sauvignon Blanc, Napa '04</i>	10.00	<i>Roederer Estate Sparkling Brut, Anderson Vly.</i> 9.00
<i>Kakujo Junmai Ginjyo by the glass</i>	12.75	<i>Peter Franus Zinfandel "Planchon Vyd.," Contra Costa '01</i> 9.00

A 18% gratuity will be added to parties of 8 or more.