



Brick Oven Fired Flatbreads

- Seared Ahi Tuna with Avocado, Shredded Romaine and Chili Mayonnaise* 12.00
*Triple Cheese, Pecorino, Asiago, Provolone with Sun-dried Tomatoes, and Basil Pesto** 10.00
*Morel Mushrooms and California Asparagus with Arugula and Shaved Parmigiano-Reggiano** 14.00
Nueske's Bacon and Caramelized Onion with Gruyere Cheese and Chives 12.00

Sushi

- Yellowfin Tuna Three Ways . . . Poki, Tartar, and Tataki* 20.00
Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, and Hamachi 16.00
Spicy Sensation . . . Scallops, Tuna, Avocado, Tobikko, and Fireball Sauce 18.00
Double-Crunch Rainbow Roll . . . Cobia, Salmon, Tuna, Tempura Crunch, and Tobikko 19.00
"Snake in the Grass" . . . Eel with Shrimp Tempura, Avocado, and Cucumber 22.00
Dungeness Crab California Roll with Avocado and Cucumber 17.00
Yoshie's Deluxe Sushi Platter . . . Maki and Nigiri 24.00

First Course

- Brentwood Sweet Corn Bisque with Applewood Smoked Bacon Foam* 9.00
*Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil** 11.00
*Salad of Baby Purple Artichokes, Fennel, Arugula, Sun-dried Tomatoes, Herb Vinaigrette, and Pecorino** 12.00
Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons 9.00
*Roasted Vine Ripe Tomato and Goat Cheese Tartlette with Pistachio Vinaigrette, and Mâche Lettuce** 11.00
Sautéed Hudson Valley Foie Gras with Golden Pluot Compote, Blackberry Balsamic, and Micro Greens 16.00
Timbale of Crab with Salad of Pea Shoots, Radish, Spring Pea Nage, and Lemon Yogurt Drops 15.00

Main Course

- Spring Garlic, Leek and Potato Ravioli with Morel Mushrooms, Truffle, Carrot Coulis, and Blue Cheese** 23.00
Alaskan Halibut with Asparagus, Mousseron Mushrooms, Olive Oil Potatoes and Red Wine Reduction 31.00
Roasted Free Range Chicken Breast with Fregola Pasta, Chorizo Sausage, Arugula, and Smoky Tomato Jus 28.00
Grilled Pork Tenderloin with Creamy Goat Cheese Polenta, Cremini Mushrooms, Zinfandel Glaze, and Sage 26.00
Swordfish Fillet with Caramelized Fennel, Grilled Sourdough, and Vine-ripened Tomato-Olive Vinaigrette 32.00
Columbia River King Salmon with Fingerling Potatoes, Edamame, Vidalia Onions, and Orange-Soy Butter 32.00
Oak-fired Filet of Beef, Crushed Potatoes with Nueske's Bacon, Asparagus, and Teriyaki Barbecue Sauce 36.00
Veal Tenderloin with fresh Morel Mushrooms, Bouquet of Spring Vegetables, and Potatoes Mousseline 36.00

* Vegetarian Zone

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

California Grill House Wines

<i>EOS Chardonnay, Paso Robles '03</i>	10.00	<i>Honig Cabernet Sauvignon, Napa '03</i>	11.00
<i>Kakujo Junmai Ginjo Sake</i>	12.75	<i>Roederer Estate Sparkling Brut, Anderson Vly</i>	10.00
<i>Martin Weyrich Moscato Allegro, CA '05</i>	9.00		

An 18% service charge is added for parties of 8 or more.

6-26-07lab