

# SMALL BITES AND SALADS

## CLAES SALAD 9

Mixed Baby Greens, Point Reyes Blue Cheese,  
Pancetta, Dried Blueberries, Honey Truffle Vinaigrette

## MARKET ASPARAGUS & PECCORINO GNOCCHI 10

Braised Asparagus, Sweet Pea Coulis,  
Pancetta, Shaved Peccorino, California Olive Oil

## ENDIVE SALAD 9

Candied Walnuts, Shallots,  
Humboldt Fog Cheese, Walnut Vinaigrette

## NAPA VALLEY SALAD 10

Spinach, Frisée, and Arugula Baby Greens, Baby Leeks, Crispy Pancetta,  
Shallots, Sliced Truffle, Soft Boiled Egg, Banyuls Vinaigrette

## SWEET PEA GRATIN 12

Spinach, English Peas, Pistachios, Tarragon

## HERBED RAVIOLI 10

Filled with Ricotta and Herbs, Basil Oil,  
Chanterelle Mushrooms, Tomato Coulis

## MUSSEL CHOWDER 12

White and Yellow Corn, Potatoes, Local Mussels,  
Braised Fennel

## LOBSTER SPRING ROLL 13

Vanilla Crème Fraîche, Tobiko, Citrus Powder

## POACHED PRAWNS 15

Lemon-Scented Tobiko Beurre Blanc,  
Salsify Puree, Phyllo Crisp

## HALF LOBSTER TAIL 16

Peccorino white Polenta, Baby Leeks,  
Syrah Reduction

## CLAES SASHIMI PLATE 14

Lemon Ginger Vinaigrette, Pacific Salmon,  
Ahi Tuna, Tobiko, Ponzu Aioli

## FRICASSÉE OF OYSTERS 14

Local Oysters, Baby Garden Vegetables, Chanterelle  
Mushrooms, Chardonnay Saffron Cream Sauce

## BLUE CRAB WONTON 12

Micro Salad, Spicy Sweet and Sour Sauce

## COCO-DUSTED DIVER SCALLOPS 14

Vanilla-Cardamom Yucca Root,  
Baby Leeks, Smoked Balsamic Reduction

# ENTREES

## PAN-ROASTED SONOMA DUCK BREAST 25

Potato Cake, Cipollini Onions, Chanterelle Mushrooms,  
Pickled Red Cabbage, Mustard Jus

## ROASTED HALF BABY PHEASANT 28

Braised Endive, Cipollini Onions,  
Red-Flame Grapes, Brandy-Golden Raisins

## JIDORI CHICKEN BREAST 22

Fingerling Potatoes, Market Root Vegetables, Jus

## RABBIT AND DUMPLINGS 22

Duo of Rabbit with Roasted Saddle and Confit Leg,  
Potato Gnocchi, Garden Root Vegetables, Roasted Rabbit Jus

## PAN-ROASTED LOCAL SEA BASS 26

Purple Potatoes, Cauliflower Florets,  
Fava Beans, Parsley Cream

## SOY-SAKE MARINATED BUTTER FISH 27

Forest Mushrooms, China Peas, Parsnip Puree

## PAN SEARED DIVER SCALLOPS 25

Truffled Mashed Potato, Market Vegetables,  
Parsley Cream

## PAN-ROASTED LOCAL SALMON 24

Fingerling Potatoes, English Peas, Sunburst Squash,  
Chanterelle Mushrooms, Yuzu Beurre Blanc

## SEAFOOD PAELLA 24

Seasonal Fish, Shrimp, Mussels, Clams,  
Saffron-Tomato Broth, Spanish Rice

## 12 OZ. RIB EYE STEAK 31

Potatoes Aligotte, Pancetta, French Beans  
With Half Lobster Tail, Add 12

## 8 OZ. ANGUS FILET 30

Potato Gratin, Organic Carrots, Béarnaise  
With Half Lobster Tail, Add 12

## BRAISED BONE-IN SHORT RIB 28

Duck Fat Confit Potato, Baby Leeks,  
Organic Carrots, Natural Jus

## BONE-IN VEAL CHOP 38

Fingerling Potatoes, Market Root Vegetables,  
Shallot Marmalade, Veal Jus

## PISTACHIO-CRUSTED COLORADO LAMB RACK 29

Truffled Mashed Potato, Sautéed Spinach,  
Oven-Roasted Tomato, Caramelized Demi-Glace