

The Duck Club Restaurant celebrates the local bounty of Sonoma’s spectacular coastal region. Your dining experience will be highlighted by the seasonal availability of local, sustainably farmed produce, seafood and meats. Chef Jeff Reilly has established close relationships with organic family farmers, ranchers and artisan cheese producers to create a fresh and innovative menu. We hope you enjoy the seasonal offerings, serene views and culinary experience of our Sonoma Coastal Cuisine.

LOCAL CHEESE

Served with Seasonal Accoutrement, Grilled Bellomo Bread & Hector’s Honey

2 for \$11 3 for \$15 5 for \$23

COW

Cowgirl Creamery Mt. Tam
 Bellwether Farms Carmody
 Vella Mezzo Secco Jack
 Point Reyes Classic Blue

SHEEP

Bellwether San Andreas
 Cypress Grove Lamb Chopper

GOAT

Redwood Hills Smoked Cheddar
 Achadinha Capricious
 Laura Chenel Chèvre

STARTERS

TOMALES BAY OYSTERS

Locally Farmed, Champagne Mignonette 3ea

DUNGENESS CRAB CAKES

Tomato Ginger Chutney 14

CONFIT OF SONOMA DUCK TARTLET

Nicoise Olives, Caramelized Shallots, Fresh Local Herbs 10

TENDERLOIN CARPACCIO

Micro Greens, Mint, Cilantro, Sesame Drizzle 12

SEAFOOD SAMPLER

Dungeness Crab Cake, Seared Day Boat Scallop, Local Smoked Sturgeon 14

SOUP & SALADS

FOG CHOWDER

Our rendition of New England’s classic clam chowder 8

ROASTED ORGANIC BEET SALAD

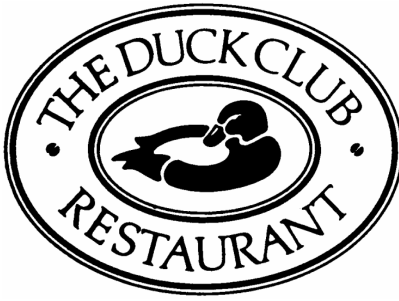
Laura Chenel Chèvre Fritter, Baby Arugula, Pistachios 11

ORGANIC MIXED GREEN LETTUCES

Lemon Vinaigrette & Sweet 100 Tomatoes or Hazelnut Vinaigrette & Vella Secco Jack 8

HEARTS OF ROMAINE CAESAR

Parmigiano-Reggiano Croutons 9



MAIN COURSES

CRISP ROAST HALF LIBERTY DUCK

Baby Green Beans, Baby Pattypan, Wild and Basmati Rice Medley, Blackberry Ginger Sauce 28

GLEASON RANCH CHICKEN

Baby Artichokes, Gourmet Mushrooms, Leeks, Fingerling Potatoes, Lemon Thyme Sauce 26

GRILLED FILET MIGNON

Farmers Market Tomatoes, Baby Green Beans, Potato Croquette, Roast Garlic Vinaigrette 34

FLAT IRON CHIMICHURRI

Watercress, Roasted Bell Peppers, Warm Fingerling Potato Salad, Crispy Onions 24

SONOMA COAST HALIBUT

Pistachio Crust, Pea Shoots, Edamame, Sweet 100 Tomatoes, Purple Potatoes, Preserved Lemon 25

SEARED DAY BOAT SCALLOPS

Shitake Mushrooms, English Peas, Organic Carrots, Sweet Potato, Crispy Jasmine Rice Cake
Red Bell Pepper, Thai Basil, Mint, Coconut Lemongrass Broth 23

DUET OF RAVIOLIS

Mozzarella & Pesto, Swiss Chard & Onion, Extra Virgin Olive Oil, Garlic, Fresh Herbs, Tomato
Broccolini, Shaved Parmigiano-Reggiano 18

SONOMA LAMB T-BONES

Farmers Market Vegetables, Basil Mashed Potatoes, Sauce Modena 28

TASTING MENU

To insure proper coursing, we ask that the entire table participate in the tasting menu

Four Courses 60 ♦ 80

Five Courses 75 ♦ 100

♦ Wine pairings are available for an additional supplement as shown.