



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 Patrick Tafoya has established close relationships with local 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.

## STARTERS

<b>DUNGENESS CRAB CAKES</b> – Cucumber, fennel & tomato salad, whole grain mustard	12
<b>ROASTED BABY BEETS</b> – Goat cheese croquettes, mâche, vanilla-citrus vinaigrette	11
<b>OYSTERS ON THE HALF SHELL</b> – Locally farmed with Champagne mignonette	2.5 each
<b>GRILLED ASPARAGUS</b> – Soft-poached egg, ancho cress, prosciutto crumble, lemon vinaigrette	9

## SOUP & SALADS

<b>SEAFOOD CHOWDER</b> – Clams, mussels, halibut, seared potato, pancetta, Pernod cream	10
<b>COUNTY LINE ORGANIC GREENS</b> – Spiced pecans, Bing cherries, sherry vinaigrette	8
<b>ROASTED GARLIC CAESAR</b> – Baby romaine, torn brown butter croutons, shaved Mezzo Secco dry jack	9

## MAIN COURSES

<b>HARRIS RANCH HANGER STEAK POELET</b> – Savory brie pop-over, buttered asparagus, red wine sauce	27
<b>SOURDOUGH-CRUSTED CALIFORNIA HALIBUT</b> – Minted legume ragout, English pea puree	29
<b>SPICED LIBERTY DUCK BREAST</b> – Rapini, potato galette, vanilla kumquats	30
<b>GLEASON RANCH CHICKEN</b> – Potato mousse, pea shoot mushroom salad, truffled jus	24
<b>PAPPARDELLI "PUTTANESCA"</b> – Tomatoes, capers, roasted shallots, olives, ancho cress	18
<b>CRISPY SEARED ARCTIC CHAR</b> – Potato-vegetable biyaldi, balsamic-herb vinaigrette, herb salad	25
<b>BACON-WRAPPED POZZI RANCH LAMB LOIN</b> – Fingerling potatoes, juniper-glazed baby turnips, huckleberry jam	34
<b>MARIN SUN FARMS NEW YORK STEAK</b> – Blue Lake beans, Point Reyes Blue mac 'n cheese	32