



The Duck Club Restaurant celebrates the local bounty of Sonoma's spectacular coastal region and fertile valleys. 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 and 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.

We are grateful to the local purveyors who make this menu possible:

Valley Ford Cheese Co.

Balletto

Caggiano Company

Tomales Bay Oyster Co.

Bellwether Farms

Point Reyes Farmstead Cheese

Redwood Hill Farm

Liberty Ducks

Gourmet Mushrooms

Achadinha Cheese Co.

Cowgirl Creamery

Dutton Estate

We are proud to follow the Seafood Watch guidelines for sustainable seafood.



STARTERS

TOMALES BAY OYSTERS

Locally Farmed, Champagne Mignonette 3 ea

OYSTERS ROCKEFELLER

Spinach, Green Onions, Apple Wood Bacon, Bread Crumbs, Italian Parsley, Cayenne, and Pernod 3.5 ea

DUNGENESS CRAB CAKES

Tomato Ginger Chutney 14

FALL FRITO MISTO

Baby Artichokes, Delicata Squash, Fennel and Lemon, Shaved Estero Gold, Roasted Garlic and Spicy Smoked Paprika Aiolis 9

SONOMA COAST SEAFOOD SAMPLER

Smoked Day Boat Scallop and Wasabi Crème Fraîche, Local Black Cod Tempura and Asian Dipping Sauce, Dungeness Crab Cake and Tomato Ginger Chutney 14

LOCAL ARTISAN CHEESES

Served with Local Accoutrements, Grilled Artisan Bread and Wildflower Honey

2 for \$11

3 for \$15

5 for \$23

Cow

Valley Ford Cheese, Estero Gold • Cowgirl Creamery, Mt. Tam Bellwether Farms, Carmody • Point Reyes, Classic Blue Cowgirl Creamery, Wagon Wheel

Sheep

Bellwether Farms, San Andreas

Goat

Redwood Hill, Camellia • Achadinha, Capricious Laura Chenel. Chèvre

SOUP & SALADS

FOG CHOWDER

New England Style 8

LIVING BUTTER LEAF SALAD

Watercress, Asian Pear, Toasted Pecans, Point Reyes Original Blue Cheese, Champagne Vinaigrette 10

MIXED ORGANIC SONOMA GREENS SALAD

Cannellini Beans, Organic Carrots, Pepitas, Sun-Dried Tomato Balsamic Vinaigrette 8

HEARTS OF ROMAINE CAESAR

Parmigiano-Reggiano Croutons 9

ROASTED ORGANIC BEET SALAD

Laura Chenel Chèvre, Frisée, Toasted Hazelnuts, Apples and Sherry Vinaigrette 10

MAIN COURSES

LIBERTY DUCK CASSOULET

Duck Confit, House-Made Fennel Sausage,
Cannellini Beans and Toasted Bread Crumbs 25

PAN-ROASTED ROCKY JR. CHICKEN BREAST

Savory Bread Pudding with Laura Chenel Chèvre,
Maitake and Chanterelle Mushrooms, Artichokes,
Carrots and Rich Chicken Jus 23

ZINFANDEL-BRAISED BEEF SHORT RIBS

Creamy Polenta, Sautéed Swiss Chard, Shallots,
Red Onion Jam and Braising Jus 24

GRILLED FILET MIGNON

Bloomsdale Spinach, Roasted Yukon Gold Potatoes,
Cabernet Demi-Glace 38

SLOW-COOKED NIMAN RANCH LAMB RAGOÛT

House-Made Pappardelle, Niçoise Olives, Lacinato
Kale, Bellwether Ricotta and Shaved Capricious 26

PAN-SEARED BODEGA BAY BLACK COD

Fricassee of Delicata Squash, Chanterelle Mushrooms,
Parsnips, Watercress and Vincotto 24

CORIANDER-CRUSTED DAY BOAT SCALLOPS

Sunchoke Purée, Wilted Frisée and Red Endive,
Pancetta, Toasted Almonds and Orange Citronette 30

OAK HILL FARM PUMPKIN RISOTTO

Hen of the Woods Mushrooms, Pepitas, Swiss Chard,
Parmigiano-Reggiano 19

THIS EVENING'S HOUSE MADE DESSERTS

Jeff's Mom's Chocolate Cake

Vanilla Bean Crème Brûlée

Apricot & Cherry Bread Pudding

Seasonal Fresh Fruit Crisp

8 each

Executive Chef, Jeff Reilly

Sous Chef, Paul Burzlaff

SONOMA COUNTY

WINES BY THE GLASS

WHITE

Gloria Ferrer Blanc de Noirs
Carneros NV 12.5

Balletto Pinot Gris
Russian River Valley '09 7

Taft Street Riesling
Russian River Valley '09 8

Jordan Chardonnay
Russian River '08 14

Clos Du Bois "Calcaire"
Chardonnay, Russian River '08 12

Dry Creek Vineyard "Fumé Blanc"
Sauvignon Blanc
Dry Creek Valley '10 8.5

RED

Rodney Strong Pinot Noir
Russian River Valley '09 9

Orogeny Pinot Noir
Green Valley '07 15

Michel-Schlumberger "Le Sage"
Merlot, Dry Creek Valley '07 12

Carol Shelton "Karma-
Rue Vineyard" Zinfandel
Russian River Valley '06 14

Moon Mountain Cabernet
Sonoma Valley '07 14

Bill's Featured Find

**Louis M. Martini, 2009
Cabernet Sauvignon**

*Lovely flavors of red cherry,
plum and blackberry.
A very food friendly cab.*