



Starters

Ahi Tuna Tartar, Olives, Blood Oranges, Orange Oil 14.

Gloria Ferrer NV Brut, Carneros 10. gl

Dungeness Crab Dip, Bacon, Warm Flatbread 15.

Etude 2008 Pinot Gris, Carneros 12. gl

Soups and Salads

Chef's Seasonal Soup 8.

Mixed greens, Baby Beets, Pt Reyes Bleu, White Balsamic Vinaigrette 9.

Domaine Carneros N.V. Brut Rosé, "Cuvée de la Pompador," Estate, Carneros 16 gl

Smoked Salmon, Frisée, Watercress, Radish, White Balsamic Vinaigrette, Poached Egg 16.

Gloria Ferrer NV Brut, Carneros 10 gl

Caesar Salad, Parmesan-Garlic Dressing, Tempura White Anchovies 9.

Add Chicken 6.

Imagery Estate 2007 "White Burgundy" White Wine, Artist Collection, North Coast 12 gl

Entrées

38 North Rotisserie Chicken Breast, Arugula Pesto Risotto 16.

Buena Vista Carneros 2006 Pinot Noir, Carneros 11 gl

Columbia River Salmon, Bacon, Lentils, Frisee 18.

Landmark 2007 Chardonnay, "Overlook," Multi-Appellations 14 gl

Steak Frites, American Kobe Style Flank, Frites, Syrah Butter 18.

Arrowood 2005 Cabernet Sauvignon, Unfined & Unfiltered, Sonoma County 16. gl

Halibut Tacos, Housemade Tortillas, Salsa, Cilantro Crema 14.

Chateau St. Jean 2007 Fumé Blanc, "La Petite Etoile," Russian River 12 gl

Sandwiches

Oak fired Carneros Burger Choice of Tillamook Cheddar, Pt Reyes Blue, Vella Jack, Gruyere and Frites 13.

Imagery Estate 2007 Malbec, Red Hills Vineyard, Lake County 12 gl

Classic Club Sandwich, Rotisserie Turkey, Ham, bacon, lettuce, tomato 14.

Robert Sinskey 2008 "Abraxas" White Table Wine, Los Carneros 14 gl

Wagyu Beef Brisket Rubeen, Slow Braised Cabbage, Horseradish Mustard, Sweet Potato Fries 16.

Russian River's Pliny the Elder Double IPA 5 gl

Pastas & Wood-Fired Pizzas

House-Made Meyer Lemon Linguine, Manila Clams, Hobbs Bacon, Sauvignon Blanc Broth 15.

Etude 2008 Pinot Gris, Carneros 12 gl

Midnight Moon Mac & Cheese, Wild Mushrooms, Porcini Crust 14.

Nicholson Ranch 2007 Pinot Noir, Estate, Sonoma Valley 14 gl

Wild Mushroom Pizza, Caramelized Onion, Brie, Arugula 14.

Hartford Court 2006 Pinot Noir, Land's Edge Vineyards, Sonoma 17 gl

Asparagus and caggiano ham pizza, queso Fresco, Fried egg 14.

Ridge 2006 Zinfandel, Lytton Springs, Dry Creek Valley 14. gl

We use many ingredients grown right outside in the Carneros Bistro Garden. Please feel free to peruse our garden to see what we are growing.

We are dedicated to using the highest quality, local artisan ingredients from Sonoma County.

An additional 20% gratuity will be added on parties of 6 or more.

Chef de Cuisine: Janine Falvo

Manager: Dave Waitroob