

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



OUR CHEF TEAM

Thomas Ricci

Josh Haines

Abel Landeros

SUNSET DINNERS

Served Daily From 500 to 700pm

(must be seated by 700pm)

3 Course Dinner \$27 with Wine Flight \$37

1st COURSE

Today's Seasonal Soup

Scarborough Farms Sweet Lettuces

Strawberries, Goat Cheese, Balsamic Vinaigrette,
Candied Pepitas

2nd COURSE

Chef's Daily Pasta *Please Ask For Today's Selection*

Pan Seared Local Sole

Potato Puree, Sautéed Spinach, Lemon Capers Butter Sauce

Asian Style Braised Shortribs

Braised in Soy Sauce & Coca Cola, Coconut Rice, Stir Fry
Asian Vegetables, Mint, Cilantro, Toasted Peanuts

Fulton Valley Farm ½ Chicken

Roasted Garlic Mashed Potatoes, Roasted Chicken
Reduction, Assorted Baby Vegetables

3rd COURSE

Chefs Daily Dessert Selections

WINE FLIGHTS

SUMMER FLING

PROSECCO,

CAPOSALDO, BRUT, VENETO ITALY, NV

SAUVIGNON BLANC

N. ELLIS *SINCERELY*,

WESTERN CAPE SOUTH AFRICA '09

SYRAH ROSE

SAXON BROWN, CHALK HILL '08

UNUSUAL WHITES

VERMETINO

CHESEBRO, ARROYO GRANDE '08

SEMILLON

SAXON BROWN, ALEXANDER VALLEY '08

VIOGNIER

MINER "SIMPSON," CALIFORNIA '08

BACK TO BASIC REDS

PINOT NOIR

MARTIN ALFARO "LESTER"

SANTA CRUZ MOUNTAINS '07

MERLOT

ADAstra, CARNEROS — NAPA VALLEY '06

SYRAH

CANDELA "CASTELERO," LAKE COUNTY '06