



BARNDIVA DINNER

Winter

CAULIFLOWER Velouté, Caramelized Florets, Raisin, Caper, Almond, Caviar 15

DUNGENESS CRAB, Satsuma Mandarin, Beet, Avocado, Crisp Prosciutto, Petite Radish 15

BUTTER LETTUCE, Champagne Vinaigrette, Orange, Shaved Carrot 10

Crispy PORK BELLY, Heirloom Bean Cassoulet, Tomato Marmalade, Chive 14

BEET & ENDIVE Salad, Avocado, Apple, Walnut, Warm Chèvre, Champagne Vinaigrette 13

“FRIJÉE LARDON”, Creamy Cabernet Vinaigrette, Garlic Croutons, Fried Hen Egg 15

Caramelized Diver SCALLOP, Gnocchi, Brussels sprout Pesto, Quail Egg, Pancetta 16

Cowgirl Creamery “MT, TAM”, Winter Fruit, Radish, Apple Relish 18

“THE ARTISAN” Hand Made Cheeses, Charcuterie, Seasonal Accompaniments 39

Creamy LOBSTER Risotto, Crispy Garlic Chips, Tarragon, Celery Root, Watercress, Crème Fraiche Nage 30

Crispy Young CHICKEN, Roasted Artichoke, Pancetta, Ricotta & Egg Yolk Ravioli 25

Garlic Basted Pacific HALIBUT, Caramelized Brussels sprouts, Sage, Polenta & Mascarpone Agnolotti, Bacon 28

Herb Roasted Filet of BEEF, Crème d’ Morel, Yukon Gold Potato “Tots”, Baby Carrot 32

Crispy Leg & Sliced Breast of Sonoma DUCK, Spinach, Glazed Cipollini Onion, Caramelized Pear, Foie Toast 29

Bacon Wrapped PORK Tenderloin, Yukon Gold Potato Purée, Apple Marmalade, Caramelized Endive 27

VOULEVANT: Fresh Baked Puff Pastry, Brussels sprouts, Artichoke, Tomato Confit, Pearl Onion 24

Chèvre CROQUETTES, Wildflower Honey, Lavender 10

BD FRIES, Spicy Ketchup 10

Extra Virgin OLIVE OIL, Maldon Salt, Port, Chive 4

Yukon Gold POTATO PUREE, Chive 6

TASTING MENU

Five course 79 Wine pairing 45

Tasting menus available for the entire table only

Chef Ryan Fancher

20% gratuity will be added to parties of 6 or more