



VICTORIAN DINING ROOM
WINTER MENU

APPETIZERS

French Onion Soup Gratinée

Bowl \$9.75

Oysters Mendocino

Local Oysters Gratinée, Crab, Scallops, Rock Shrimp, Smoked Prosciutto,
Spinach, Grana Padano Pernod Cream

\$13.00

Seared Hudson Valley Foie Gras

Toasted Hazelnut Crumble, Cinnamon Smoked Lentils, House Pickled Apple

\$18.00

Warm Baby Spinach Salad

Grilled Mendocino Trumpet Mushrooms, Crispy Farm Egg,
Bacon Onion Vinaigrette

\$10.00

Hearts of Baby Romaine Salad

Caesar Dressing, Herbed Croutons,
Spanish White Anchovies, Sonoma Vella Dry Jack Cheese

\$11.00

Foraged Wild Mendocino Mushroom Stew

Roasted Garlic Baguette, Onion Jam

\$12.00

Corkage \$20.00

“A California Menu Right on the Mark. New Chef Adds Zest to Menu. Well Worth The Price”

ZAGATSURVEY



ENTRÉES

Mendocino Hotel Bouillabaisse

Roasted Tomato Saffron Broth, Clams, Mussels, Calamari,
Local Rock Cod, Shrimp, Pistou Baguette
\$25.00

Seared Jumbo Scallops

Cauliflower Purée, Dungeness Crab, Yukon Gold Potatoes,
Fig Molasses, Vanilla Brown Butter
\$28.00

Ahi Tuna “Cassoulet Style”

Pepper Crusted Seared Ahi, White Marrow Beans, Tomato Ragout, Toulouse Sausage
\$27.00

Braised Short Rib

House Made Butternut Squash Ravioli, Wilted Winter Greens,
Glace de Viande, Candied Pecan Butter
\$26.00

Maple Creek Farms Crispy Skin Duck

Duck Leg en Confit Hash, Smoked Braised Cabbage, Dry Sour Cherry Gastrique
\$28.00

Pasta of The Evening

AQ

Prime Rib of Beef

Mashed Potatoes, Asparagus, Horseradish Cream
\$28 Petite Cut \$34 Regular Cut
Available Fridays and Saturdays

Executive Chef Drew Ison

“Award of Excellence” Wine Spectator Magazine 2001-2009

A Gratuity Of 18% Will Be Added To The Check Of Parties Of Six Or More

*We Select Seasonal, Organic Produce, Local Seafood and
Naturally Raised Meats Whenever Possible*