



# VICTORIAN DINING ROOM

## DINNER MENU

### APPETIZERS

French Onion Soup Gratinée  
Bowl \$9.75

Crab and Oysters Mendocino  
Dungeness Crab, Local Oysters, Scallops, Rock Shrimp,  
Smoked Prosciutto, Spinach, Grana Padano Pernod Cream  
\$14.5

Warm Baby Spinach Salad  
Grilled Mendocino Trumpet Mushrooms, Bacon Onion Vinaigrette  
\$10.

Hearts of Baby Romaine Salad  
Caesar Dressing, Herbed Croutons,  
Spanish White Anchovies, Sonoma Vella Dry Jack Cheese  
\$11.5

Wild Mendocino Mushroom Soup  
Roasted Garlic Baguette, Onion Jam  
\$12.

Corkage \$20.

*"BEST WINE COUNTRY HOTEL" SAN FRANCISCO CHRONICLE*

WINE SPECTATOR  
AWARD OF EXCELLENCE 2011

*"A CALIFORNIA MENU RIGHT ON THE MARK. WELL WORTH THE PRICE" "EXCELLENT"*  
ZAGAT



## ENTRÉES

### **Bouillabaisse**

Roasted Tomato Saffron Broth, Clams, Mussels,  
Local Fresh Rock Cod, Shrimp, Pistou Baguette  
\$29.

### **Seared Jumbo Scallops**

Cauliflower Purée, Yukon Gold Potatoes,  
Fig Molasses, Vanilla Brown Butter  
\$29.

### **Braised Beef Short Rib**

Wilted Local Greens, Glace de Viande, Risotto, Candied Pecan Butter  
\$26.

### **Filet of Certified Angus Beef**

Blue Cheese, Wild Local Mushroom Potato Gallette, Chard,  
Caramelized Shallot Butter, Red Wine Syrup  
\$38.

### **Maple Creek Farms Crispy Skin Duck**

Smoked Braised Cabbage, Baby Carrots, Dry Sour Cherry Gastrique  
\$28.

### **Pasta of The Evening**

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### **Prime Rib of Angus Beef**

Mashed Potatoes, Asparagus, Horseradish Cream  
\$29 Regular Cut \$35 Hearty Cut  
Available Wednesday Through Saturday

**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*