



## Dinner Menu

### Starters

Artisan cheese plate, house-made red onion marmalade	choice of 3 – \$12 or 5 - \$15
Morro Bay oysters “one buck shuck,” traditional accompaniments	\$1 ea
SYV Chanterelle mushroom flatbread, onion fondue, roasted shallots	\$14
Sweet Carrot and Ginger soup, Coconut fried Shrimp & fresh hearts of palm salad	\$13
Root-246 organic Romaine Caesar salad, farm fresh poached egg, shaved Parmesan Reggiano	\$14
Garden Party Salad, Butter Lettuce, heirloom root vegetables, citrus vinaigrette	\$12
Maytag blue cheese soufflé, Fuji apple sauce, watercress, roasted peanuts	\$12
Roasted beet salad, sweet lettuce, compressed yogurt, honey vinaigrette	\$14

### Market Prix Fixe

Organic Romaine Caesar salad, garlic-parmesan croutons

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Yankee pot roast, heirloom root vegetables, potato puree

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Warms chocolate cake, vanilla ice cream

\$29

### Entrees

Pan-Roasted “805” Halibut, heirloom root vegetables, fried squid salad, blood orange vinaigrette	\$31
Day boat Scallop Cioppino, Shell fish & Rock shrimp, Lobster pasta	\$36
“Ive’s Shake and Bake Petaluma chicken,” whipped crème fraiche potatoes, Fuji apples, organic raisins	\$30
Mascarpone and Parmesan cheese dumplings, braised Artichokes, Purple Kale, Pistachios	\$24
BBQ Duroc pork chop, Sweet corn grits & ham hock, brussel sprouts	\$29
Chili-Cocoa rubbed Filet, shoestring wrapped prawns & sweet potato gratin	\$45