



## Dinner

### *Appetizers*

TOMALES BAY OYSTERS six oysters on the half shell, lemon, mignonette	19
STAR ROUTE FARM SALAD winter chicories, little gems, macadamia nuts, rice wine vinaigrette	10
GREENSTRING'S SUNCHOKE SOUP sonoma coast black trumpet mushrooms, crunchy croûtons	13
LITTLE FARM POTATO GNOCCHI local chanterelle mushrooms, braised romaine lettuce, parmesan reggiano	14
MONTEREY SHELLFISH "à la grecque" calamari, octopus, prawn, winter vegetable salad, olio nuovo	16
DUNGENESS CRAB SALAD meyer lemon, avocado, spicy crab vinaigrette	17
WINTER MARKET VEGETABLES ragoût of local organic vegetables, crispy pork belly, shaved sierra beauty apple	15
TERRINE OF PAINE FARM SQUAB squab breast, artisan foie gras, roasted beet salad, pistachios, sausalito springs watercress	21

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6526 Yount Street, Yountville, Ca., 94599  
Tel. 707.204.6000 Fax. 707.204.6099  
[www.bardessono.com](http://www.bardessono.com)



## Dinner

### *Main Courses*

HOOK & LINE ATLANTIC COD crispy skin, brandade, lemon-caper brown butter	26
BODEGA BAY HALIBUT rose finn potatoes, sausalito springs watercress, ibérico ham, natural sauce	27
ROASTED PACIFIC BLUE NOSE BASS braised fennel and orange marmalade, daube sauce	26
PETRALE SOLE “blanquette” of winter vegetable, white mushrooms, delta crawfish tails	29
PETALUMA HERITAGE CHICKEN roasted breast, leg stuffed cannelloni, braised winter greens, natural jus	28
LIBERTY FARM DUCK crispy skin breast, braised leg, daikon radish, blood orange, bitter chocolate sauce	31
MARIN SUN FARM BEEF new york sirloin, shallot-pepper marmalade, steak fries, bloomsdale spinach, hedgehog mushrooms	35
WATSON'S NAPA VALLEY LAMB roasted and curry braised, coconut basmati rice, dried fruit, pineapple quince	33

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