



Hors D'Oeuvres

ESCARGOTS PROVENÇALE with garlic herb butter	9
SAUTÉED CRAB CAKE mildly spicy, served with a remoulade sauce	9
EAST COAST MUSSELS sautéed in white wine and Chef Josef's garlic herb sauce	8
PRAWNS BORDELAISE large prawns served in a garlic cream sauce (an old time favorite)	9
ARTICHOKE HEARTS filled with mushroom duxelles and Swiss cheese, béarnaise sauce	8
LOCALLY SMOKED CHICKEN - BENEDETTI FARMS on leaves of Belgian endive with lingonberry sauce	8
AVOCADO AND BAY SHRIMP half avocado filled with bay shrimp, tossed in a lemon dill sauce	8

Soups & Salads

LOBSTER BISQUE just as you would suspect . . . creamy and rich	9
FRENCH ONION SOUP gratinéed with Swiss cheese and toasted crouton	8
TODAY'S SOUP	7
WARM SPINACH SALAD tossed in a warm honey mustard dressing with mushrooms, egg and bacon	8
CAESAR SALAD with fresh Parmesan cheese and croutons	8
SONOMA COUNTY FIELD GREENS with dressing of your choice	7





Main Courses

EAST COAST MUSSELS sautéed in white wine and Chef Josef's garlic herb sauce	23
PRAWNS BORDELAISE large prawns sautéed in a garlic cream sauce	26
FRESH GRILLED SALMON with a basil cream sauce	23
SOLE ALMANDINE sautéed with white wine, butter, almonds and parsley	21
EMINCÈ DE VEAU ZÜRICHOWISE (Traditional Swiss Dish) thinly sliced veal with a creamy mushroom sauce and spaetzle 'dumplings' Petite Order	24 19
VEAL PICCATA delicately sautéed scallopini in a white wine lemon butter caper sauce	26
GRILLED NEW YORK STEAK with a red wine reduction green peppercorn sauce	25
TOURNEDOS HELDER 2 PETITE FILETS with a mustard and a green peppercorn sauce, artichoke with duxelles Petite Order	28 21
RACK OF LAMB PROVENÇAL roasted with a flavorful stoneground mustard sauce	26
BOEUF BOURGUIGNON succulent bites of beef filet in a red wine mushroom sauce	23
INDONESIAN CHICKEN sautéed chicken breast in a mild curry sauce with apples, raisins and chutney	21
MEDITERRANEAN FETTUCINE spinach fettucine with artichokes, tomatoes, olives, scallions and fresh herbs	19
ANGEL HAIR PASTA WITH SMOKED CHICKEN sautéed in a light tomato sauce with sugar snaps and fresh tomatoes	19



Lunch

Fanny Bay Oysters <i>on the half shell, mignonette sauce</i>	225	Crab Cakes <i>remoulade sauce, three petite vegetable salads</i>	1375
Classic French Onion Soup <i>crouton, Swiss cheese</i>	875	Fish of the Day	Market Price
Soup of the Day	675	Prawns Bordelaise <i>large prawns sautéed in a garlic cream sauce</i>	1675
Escargots Provençale <i>with garlic herb butter</i>	875	Seafood Risotto <i>with assorted seafood, Parmesan</i>	1575
Butternut Squash Ravioli <i>Parmesan nutmeg sauce</i>	775	Mussels <i>steamed in white wine and garlic herb sauce, house greens</i>	1475
Our famous Caesar Salad <i>with grilled chicken</i>	875 1275	Sole Almandine <i>sautéed with white wine, butter, almonds and parsley</i>	1675
Grilled Salmon Salad <i>broiled vegetables, field greens</i>	1375	Angel Hair Pasta with Smoked Chicken <i>sautéed in a light tomato sauce with sugar snaps and fresh tomatoes</i>	1475
Warm Spinach Salad with grilled Prawns <i>mushrooms, honey mustard dressing</i>	1475	Venison Bourguignon <i>tasty slivers of venison leg with a wild mushroom sauce, spaetzle</i>	1775
Eggplant and Brie Sandwich <i>organic ciabatta/ red lentil salad</i>	1175	Emincé de Veau Zürichoise <i>thinly sliced veal in a creamy mushroom sauce with spaetzle (traditional Swiss dish)</i>	1675
Grilled Pork tenderloin Sandwich <i>Full Circle multigrain bread, stone mustard sauce / cabbage salad</i>	1175	Lamb Chops <i>Two generous double chops grilled with garlic herb sauce</i>	1875
Fresh Grilled Fish Sandwich <i>wasabi sauce, ciabatta bread /field greens</i>	1175		

A small salad or cup of today's soup is served with your entree.

We proudly serve organic breads from Full Circle Baking Company.



Dessert

Crème Caramel

Triple Rich Chocolate Torte,
raspberry sauce and toasted almonds

Homemade Apple Strudel
served warm, with vanilla ice cream

Lemon Tart
very lemony custard with a light pastry

New York Style Cheesecake

Seasonal Fruit Crisp
vanilla ice cream

Fresh assorted Berries and ice cream
with Josef's secret Port Wine Sauce

Warm Bread Pudding
served with a rum raisin sauce

\$8

Josef's Dessert Sampler - The Chef's choice - for two

\$16