



Dinner

Appetizers

Peninsula Ridge Soup Du Jour 12
Seasonally Inspired Local Ingredients

Our Chef's Caesar Salad 18
Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing
Add Chicken Breast or 3 Jumbo Prawns 14

Heirloom Salad 16
Pickled Beets, Honey Roasted Heirloom Carrots, Candied Pecans, Goat Cheese,
Sweet and Bitter Greens, Lemon Riesling Vinaigrette
Add Chicken Breast or 3 Jumbo Prawns 14

Scallops Noisette 27
Seared Sea Scallops, Beurre Noisette, Butter Roasted Parsnip and Corn Purée,
Sweet Citrus Preserve, Prawn Crisp, Smoked Pork Belly, Frisée Salad

Blue Bay Mussels ~ Choose a Style 23
Pinot Grigio, Dashi, Shallot Garlic Butter, Lemon and Fresh Herbs
Or
Tomato, Chili, Lime, Scallion, Old Bay Seasoning

Cheese and Charcuterie (Serves Two) 36
Local Cured Meats and Cheeses, House made Pickles and Preserves, Crostini

Main Courses

Spring Risotto 32
Blistered Cherry Tomatoes, Crisp Pancetta, Marinated Asparagus, Basil Oil,
Sautéed Spring Greens, Parmigiano Reggiano, Pistachio Crumble

Chicken and Boar Farci 36
Roasted Chicken Breast, Garlic Confit and Boar Sausage Stuffing, Pinot Gastrique,
Warm Lentil Salad, Pan Jus, Seasonal Vegetables

Salmon Meunière 40
Seared Atlantic Salmon, Chardonnay Butter, Lemon and Fresh Herbs,
Saffron Rice, Ikura Salmon Roe, Spinach and Leek Soubise, Seasonal Vegetables

Braised Lamb Tagliatelle 38
Syrah Braised Lamb Shoulder, Sautéed Arugula, Pecorino Romano, Roasted Red Pepper,
Spicy Tomato Lamb Jus, Herb Infused Olive Oil

Black Garlic Steak 60
8oz AAA Beef Tenderloin, Blue Cheese Chive Compound Butter, Black Garlic Marinade,
Cabernet Demi-Glaze, Garlic Mashed Potatoes, Seasonal Vegetables

Sweet Potato and Cauliflower Tagine 30
Charred Cauliflower, Spiced Sweet Potato, Poached Apple, Tender Legumes,
Saffron Rice, Lemon Mint Yogurt, Seasonal Vegetables

Gluten Free Bun and Noodles are Available for an Additional \$2 Charge

Executive Chef Matt McDowell