DINNER MENU

STARTERS

Marin Coast Oysters 18
classic champagne mignonette

Grilled Sonoma Mushroom Bruschetta 14
harley farms chèvre, garlic-rubbed french bread

Spicy Steamed Manila Clams 18
malaysian sambal, ginger, garlic,
lemongrass broth, grilled baguette

Fisherman's Wharf Crab Cakes 18
house tartar sauce, arugula salad, grilled lemon

Artisanal Charcuterie 16
assorted cured meats, house made pickles

Prather Ranch Steak Tartare 19
* quail egg, truffle-mustard aïoli, grilled sourdough

ENTRÉES

Classic San Francisco Cioppino 30
dungeness crab, prawns, mussels, clams

Mary's Roasted Free Range Chicken 28
roasted half moon bay brussels sprouts,
potato gnocchi, chestnut cream

Cabernet Braised Beef Short Ribs 37
celery root & truffle gratin, spiced red wine jus

Pan Roasted Sablefish 34
white bean cassoulet, sautéed rapini, house bacon

Roasted Chestnut Risotto 26
grilled sonoma mushrooms, black truffle, pecorino

California White Sea Bass 32
toasted pearl pasta, oven dried tomatoes,
green olives, eggplant caponata

3-COURSE PRIX FIXE

Choose one from each course 45

All-Star Organics Pumpkin Bisque
Classic Caesar Salad
Grilled Sonoma Mushroom Bruschetta
———
Chestnut Risotto
Pan Roasted Sablefish
Mary's Roasted Free Range Chicken
———
Honey Lavender Crème Brûlee
Apple Tarte Tatin

SOUPS

Fairmont French Onion Soup 11
emmental & gruyere cheese gratin

All Star Organic Pumpkin Bisque 10
winter spiced crème fraiche

House Made Chicken Soup 10
orzo pasta & garden herbs

FROM THE FARM

County Line Farms Organic Beets Salad 15
goat cheese, baby arugula, toasted california walnuts

Watsonville Organic Spring Greens 13
baby vegetables, toasted almonds,
rooftop honey-black pepper vinaigrette

* **Classic Caesar Salad 14**
garlic croutons, parmigiano, white anchovy

PRATHER RANCH STEAKS

all natural certified organic prime beef

Ribeye 12oz 44

Filet Mignon 8oz 42

NY Strip 10oz 40

CHOICE OF SAUCE

Chimichurri
chopped parsley, oregano, olive oil, citrus,
sea salt and fresh ground pepper

Grilled Leek Vinaigrette
red wine vinegar, olive oil, monterey sea salt

Roasted Garlic Aïoli

Red Wine Jus

SIDES

Sauteed Rapini olive oil, garlic & chili flakes **7**

Roasted Brussels Sprouts 7

Yukon Gold Potatoes olio nuovo, herbs **7**

Truffle French Fries house-made ketchup **8**

Macaroni & Cheese Gratin
fiscalini cheddar & pecorino **8**

Ryan Alday
Chef de Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, if you have certain medical conditions.*