

# Post Meridian

Dinner Menu February 2010

Celery leek soup with parsley \$6  
2007 Bonterra Vineyards Chardonnay

Soupe à l'oignon gratinée (French onion soup) \$9  
Vin Rouge de Maison

House-made chicken liver pâté served with toasted levain \$8  
2001 Ehn Chardonnay BA

Charcuterie – our chicken liver pâté with jambon de Paris & Fra'Mani salame – sm \$12/lg \$16  
2007 Bliss Family Vineyards Pinot Noir

Mixed greens, Cara Cara Navel orange, roasted red beets, levain croutons & citrus vinaigrette \$8  
2005 Edmunds St. John Witters Vineyard Pinot Grigio

Butter lettuce, toasted hazelnuts & Tomme de Montagne cheese with hazelnut vinaigrette \$9  
2006 Creta Roble Tempranillo



Shiitake & Oyster mushroom savory bread pudding with béchamel & green beans \$16  
2006 Tolosa Edna Ranch Pinot Noir

Lentilles au vin blanc with sautéed rainbow chard & grilled pain au fromage \$16  
2007 Estancia Chardonnay

Fresh pasta with sautéed spinach, red onions, lardons & roasted garlic crème fraîche \$18  
2007 Bliss Family Vineyards Pinot Noir

Pacific rock cod poached in a saffron-garlic-infused broth of onions, celery & parsley  
served with Gruyère croutons \$23  
2007 Bonterra Vineyards Chardonnay

Pan-seared Arctic char with fines herbes au vin blanc au crème & white truffle oil  
served on a bed of oyster mushroom rice pilaf with green beans \$28  
2008 Ventana Sauvignon Blanc

Liberty duck breast with Cara Cara Navel orange & port reduction  
sautéed dandelion greens & roasted French red fingerlings \$27  
2006 Tolosa Edna Ranch Pinot Noir

Braised lamb shanks with carrots & turnips served with puréed potatoes \$29  
2007 Michael Pozzan Cabernet Sauvignon

Meyer Natural Angus New York steak au poivre, puréed potatoes & sautéed chard \$31  
2004 Bonny Doon Vineyard Le Cigare Volant



Side orders: puréed potatoes, rice (jasmine or brown), sautéed greens or petite salade à côté \$5

Paired wine flights are \$23 per person for the à la carte & prix fixe menus.

Menu items may be available in limited quantities.  
Please refrain from cell phone use in consideration of your fellow guests.

Organic, local & sustainable ingredients are the first choice in our kitchen.  
Service Charge of 18% will be added to parties of six or more. \$4 split fee. Corkage \$15 per bottle.

1568 Oak View Avenue @ Colusa Circle, Kensington, California 94706 (510) 525-1350

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## **PRIX FIXE**

**\$25 FOR VEGETARIAN OR \$32 FOR DUCK CONFIT**

Cream of spinach & arugula soup with chives  
2005 Edmunds St. John Witters Vineyard Pinot Grigio

## **CHOICE OF MAIN COURSE**

Shiitake & Oyster mushroom savory bread pudding with béchamel & green beans

**OR** House-cured Liberty duck leg confit  
served with roasted French fingerlings potatoes, turnips & parsnips  
*Both main courses pair with 2006 Tolosa Edna Ranch Pinot Noir*

Petite salade

Choice of house-made ice cream or sorbet  
2001 Ehn Chardonnay BA

*Please note, we offer our prix fixe menu at a price reduction from the sum of its parts, therefore, orders of the prix fixe menu do not qualify for other discounts or coupons & supplemental charges apply for substitutions.*

## **West Coast Artisan Cheese Selection**

Grape clusters & levain garnish all cheese plates

**Cowgirl Creamery Mt. Tam**, buttery triple-cream of organic cow's milk (Pt. Reyes Station, Marin County)  
**Cypress Grove Humboldt Fog**, tangy, ash-layered Morbier-style goat cheese with blue-cheese accents (Arcata, Humboldt County)

**Tumalo Farm's Classico**, aromatic Gouda-style goat cheese with butterscotch notes (Bend, Oregon)

**Bellwether Farm's Pepato**, raw, salty-sweet, sheep's milk cheese speckled with whole peppercorns (Valley Ford, Sonoma County)

**Matos Cheese Factory's St. George**, rich, cheddar-esque cow's milk cheese from a traditional recipe the Matos family brought from the Azores (Santa Rosa, Sonoma County)

Choose one variety \$5 three varieties \$12 all five cheeses \$19  
*Wilson Creek Angelica Cream Sherry*

## **Desserts**

Choice of marzipan, caramel or rose-vanilla ice cream  
or Meyer lemon sorbet \$5  
*2001 Ehn Chardonnay BA*

Meyer lemon tart with raspberry coulis \$8  
*Vignatta Moscato Bianco*

Confiture of California kumquats served with house-made fromage blanc sucré \$8  
*Wilson Creek Angelica Cream Sherry*

Crème brûlée \$7  
*Wilson Creek Angelica Cream Sherry*

Sticky toffee pudding with whipped cream dollop \$9  
*1995 Smith Woodhouse Late Bottled Vintage Port*

Fondant au chocolat Valrhona with rose-scented crème anglaise \$11  
*Delas Muscat Beaumes de Venise*

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