



# DINNER

## EARLY SUMMER 2010

**Rodney Worth**  
 Executive Chef/Owner  
 Ignacio Bravo, Angie Murillo,  
 Ashley Raimondi & Michael Zeiter,  
 Sous Chefs

### STARTERS

OLIVES	House blend of warm marinated Mediterranean olives	\$5
PEAR QUESADILLA	Fresh pears & brie in a grilled flour tortilla, served with spicy pear chutney	\$8
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce	\$9
FRIED ASPARAGUS	Stella Artois lager-battered local asparagus with Dijon aioli	\$9
CHERRY BURRATA	House-made burrata cheese & fresh California cherry compote on toasted baguette, finished with 18-year aged balsamic vinegar	\$9
WHITE CHEDDAR FONDUE	New York white cheddar cheese & Rombauer chardonnay in a garlic-rubbed pot, served with fresh pears & crusty bread for dipping	\$11
ANGRY PRAWNS	Sizzling jumbo wild prawns poached in an olive oil-butter bath with shallots, garlic, chiles & herbs, served with bread for dipping	\$11

### SOUP & SALAD

SOUP DU JOUR	Fresh and delicious! Ask your server for today's selection	\$4/\$7
HOUSE SALAD	Organic baby greens & shaved radishes with creamy balsamic vinaigrette	\$6
CAESAR	Whole hearts of romaine, croutons, Grana Padano & Caesar dressing Add Spanish white Boquerones anchovies ~ \$1.50	\$8
BISHOP RANCH	Organic baby greens, roasted pear, candied walnuts & Point Reyes Blue Cheese with creamy balsamic vinaigrette	\$8
MELON & PROSCIUTTO	Summer melon with Prosciutto Di Parma, fresh basil, local mandarin oil & balsamic reduction	\$9

### RUSTIC FLAT BREAD PIZZAS

MARGHERITA	Tomato sauce, house-made fresh mozzarella & fresh basil	\$12
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella	\$12
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary	\$12
FERRARI	Pepperoni, roasted red peppers, tomato sauce & mozzarella	\$12

### ENTRÉES

EGGPLANT LASAGNA	House-made pasta layered with roasted eggplant, spinach, ricotta, provolone & sundried tomato sauce, topped with Grano Padano & fresh basil	\$17
CHICKEN PROVENÇALE	Herbes de Provence-marinated "Rocky" half chicken over savory goat cheese & apricot bread pudding with Dijon mustard sauce	\$20
PAELLA DE LA TIERRA	Roasted chicken, Portuguese sausage & Bomba rice cooked in Spanish saffron broth with roasted red peppers, onions, garlic & peas	\$22
COLORADO SHISH KABOB	Colorado grass-fed leg of lamb marinated in extra virgin olive oil, oregano & garlic, served with sweet pea risotto, finished with mint oil	\$23
SONOMA PORK CHOP	Grilled double-cut Sonoma pork chop with mashed potatoes, wilted spinach & California cherry-barbera agrodolce	\$24
ITALIAN LAMB SHANK	Sonoma lamb shank slow-braised in Chianti, osso buco-style, topped with lamb demi-glace & gremolata, served over creamy provolone polenta	\$24
BISTRO STEAK FRITES	10-oz. Angus reserve New York steak with pommes frites & maitre d' butter Bordelaise sauce available on request – no charge	\$25
WILD SEA BASS	Local wild sea bass filet seasoned with Spanish smoked paprika, topped with crispy onion hay & served with white corn-potato hash, finished with cilantro	\$26
SANTA MARIA FILET	Spice-rubbed 8-oz. California grass-fed filet mignon, served with crispy smashed fingerling potatoes, sweet white corn on the cob with chili-lime butter	\$31

*Side Dishes* Sautéed spinach • grilled asparagus • pommes frites • polenta • mashed potatoes • corn on the cob \$5

\$5 split plate charge for entrees

**We proudly support sustainable agriculture & aquaculture practices,  
 including Monterey Bay Aquarium's Seafood Watch**

267 Hartz Avenue, Danville, CA 94526  
 925.820.6611  
 www.ThePeasantAndThePear.com