



# LUNCH

## HOLIDAY 2009

### STARTERS

PEAR QUESADILLA	Fresh pears & brie in a grilled flour tortilla, served with spicy pear chutney	\$7.95
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce	\$9.95
STEAMED MUSSELS	Mussels steamed in white wine with shallots, garlic & fresh herbs, served with grilled bread	\$9.95
BURRATA	House-made burrata cheese & spiced Fuyu persimmon compote on toasted bread, finished with 18-year aged balsamic vinegar	\$9.95
PRAWNS À LA PLANCHA	Jumbo grilled Mexican white prawns with house-made cocktail sauce	\$10.95

### SOUP & SALAD

SOUP DU JOUR	Fresh and delicious! Ask your server for today's selection.	\$4.50/\$6.50
FRENCH ONION SOUP	Caramelized onions in beef & chicken stock, topped with melted Gruyère	\$7.00
HOUSE SALAD	Organic baby greens & shaved radishes with choice of dressing	\$5.95
Dressings	Creamy Balsamic Vinaigrette, Sherry-Shallot Vinaigrette, Caesar & Blue Cheese	
CAESAR	Whole hearts of romaine, croutons, Grana Padano cheese & Caesar dressing Add Spanish white Boquerones anchovies ~ \$1.50	\$7.95
BISHOP RANCH	Organic baby greens, roasted pears, candied walnuts & Point Reyes Blue Cheese with creamy balsamic vinaigrette	\$8.95

Add grilled chicken, crispy fried calamari, seared ahi tuna or smoked chicken salad to any salad above (+\$5 each)

Add grilled large prawns or grass-fed filet mignon tips to any salad above (+\$6 each)

COBB	Grilled Fulton Valley Farms chicken breast, smoked bacon, hard-boiled egg & Point Reyes Blue Cheese on romaine with creamy balsamic vinaigrette	\$12.95
WALDORF	Grilled Fulton Valley Farms chicken breast, cashews, roasted pears, grapes, golden raisins, & celery on romaine with creamy tarragon dressing	\$12.95
NIÇOISE	Seared ahi tuna, potatoes, green beans, olives & hard-boiled eggs on organic baby greens with sherry-shallot vinaigrette	\$13.95
BLACK & BLUE	Pan-seared grass-fed filet mignon tips & Point Reyes Blue Cheese on romaine with blue cheese dressing, topped with crispy fried onions	\$13.95

### RUSTIC FLAT BREAD PIZZAS

MARGHERITA	Tomato sauce, house-made fresh mozzarella & pesto	\$11.95
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella	\$11.95
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary	\$11.95
FERRARI	Italian pepperoni, roasted red peppers, tomato sauce & mozzarella	\$11.95
CHAMPIGNON	Wild mushrooms, soft goat cheese, mozzarella & white truffle oil	\$11.95

### GOURMET SANDWICHES

PANINI FUNGHI	Panini-pressed country French bread filled with wild mushrooms, caramelized onions, goat cheese & garlic aioli	\$10.95
SMOKED CHICKEN SALAD	<i>Our signature sandwich!</i> Roasted Fulton Valley Farms chicken, pear, pecans, dried cherries, & diced red onion with lettuce & mayo on lightly toasted wheatberry bread	\$10.95
PULLED PORK	Wine country barbequed pulled pork topped with cole slaw, on a bun	\$10.95
BISTRO BURGER	Grilled certified Angus burger with lettuce, tomato, red onion & pickles Add bacon, avocado or cheese – Brie, cheddar, provolone, Swiss, or blue – \$1 each	\$10.95
RODZILLA BURGER	Grilled certified Angus burger with cheddar, bacon, crispy fried onions, lettuce, tomato & barbeque sauce on an artisan bun	\$11.95
GRAND-MERE	Grilled Fulton Valley Farms chicken breast, crisp granny smith apples, brie, lettuce & mayo on a ciabatta roll	\$11.95
FRENCH DIP	Thinly-sliced New York steak & mozzarella on a ciabatta roll, served with au jus	\$11.95
TUSCAN	Grilled Fulton Valley Farms chicken breast, sundried tomato spread, baby greens, provolone, & pesto aioli on focaccia	\$11.95
CUBANO	Panini-pressed ciabatta roll with mojo-marinated roasted pork loin, ham, pickles, mustard & Swiss	\$11.95
DANVILLE CHEESESTEAK	Thinly-sliced New York steak, caramelized onions, roasted red peppers, mozzarella & mayo on a ciabatta roll	\$11.95
SPICY TUNA ROLL	Guajillo-cruste seared ahi tuna with avocado, pickled cabbage & chipotle crema on an artisan roll	\$13.95

All sandwiches served with shoestring fries or baby greens. Substitute onion rings, a side Caesar salad, or a cup of soup for \$2 each

### LUNCH ENTRÉES

QUICHE DU JOUR	A small whole freshly-baked quiche, with a cup of soup du jour or baby greens	\$12.95
MARKET PASTA	Chef's selection of pasta cooked to order with the freshest ingredients	A.Q.
BISTRO STEAK FRITES	10-oz. Angus reserve New York steak with pommes frites & maitre d' butter	\$23.95

Sorry, no half portions or split orders - 18% gratuity added for parties of 6 or more