

Appetizers ...

Truffle & Garlic Fries

Ahi Tuna Sashimi

Sea Weed Salad, Pickled Ginger & Wasabi

Gulf Prawn Cocktail

Cocktail Sauce, Lemon Wedge

House Cured Salmon on Crisp Flat Bread

Napa Made Crescenza Cheese & Apple Slaw

Fritto Misto

Calamari & Shrimp, Marinara Lemon Emulsion

Dungeness Crab Dip

Grilled Baguette, Apple & Bacon

Butternut Squash Soup

Spiced Maple Cream & Crispy Prosciutto

Classic Iceberg Wedge Salad

Pt. Reyes Blue Cheese Crumbles, Nuts, Ranch Dressing

CordeValle Seafood Salad & House Dressing

Maine Lobster, Ahi Tuna, Shrimp, Dungeness Crab

Mixed Baby Greens with Maple Vinaigrette

Pomegranates, Pt. Reyes Blue Cheese, Caramelized Pecans

Lobster Chimichanga

Guacamole, House made Roasted Salsa Roja

Entrées

Asian Chicken Salad

Grilled Chicken, Soba Noodles, Oriental Dressing

South West Steak Sandwich

Chipotle Sauce, Jalapeño, Fried Onions

Trio of Pulled Pork Sliders

House Made BBQ Sauce, Caramelized Onion & French Fries

9oz Daily Made Japanese Wagyu Kobe Burger

Korean Char Sui Honey Glaze

CordeValle Chicken Club

Smoked Bacon, House Made Pesto & Swiss Cheese

CordeValle House Burger

10oz Daily Ground Naturally Raised Beef

Filet Mignon Pizza

Roasted Garlic, Bleu Cheese & Fall Chicories

Curry Dusted King Salmon

Warm Quinoa Salad, Grilled Fall Vegetables, Fruit Chutney

Grilled Spring Sonoma Lamb Burger

Eggplant Aioli, Cucumber Salad

Mac & Cheese

Truffles, Prosciutto, Sage & Butternut Squash

Dessert

Warm Beignets Dusted with Cinnamon & Sugar
Chocolate Sauce, Raspberry Sauce, Caramel Sauce

Meyer Rum Raisin Bread Pudding
Vanilla Gelato, Honey Tuille Curl

Chalice of House Made Gelato
Chocolate Sauce & Whipped Cream Macadamia Nuts

House Made Chocolate Chip Cookies (½ dozen)
add 2 scoops of Chocolate or Vanilla Gelato for \$5

Coffee, Tea & Classics

Coffee (Regular or Decaffeinated)

Espresso Café

Cappuccino

Latte Café

Valrhona Chocolate Frappuccino

T Brand Pressed Loose Teas