



The Duck Club Restaurant celebrates the local bounty of Sonoma's spectacular coastal region. Your dining experience will be highlighted by the seasonal availability of local, sustainably farmed produce, seafood and meats. Chef Matthew Williams has established close relationships with organic family farmers, ranchers and artisan cheese producers to create a fresh and innovative menu. We hope you enjoy the seasonal offerings, serene views and culinary experience of our Sonoma Coastal Cuisine.

LOCAL CHEESE & SALUMI

Served with Seasonal Accoutrement, Grilled Bellomo Bread & Hector's Honey

1 for \$6 3 for \$15 5 for \$23

COW

Joe Matos St. George
Point Reyes Classic Blue
Bellwether Farms Carmody
Vella Mezzo Secco

GOAT

Bodega Artisan Manchego
Bodega Artisan Charalais
Laura Chennel Chevre

SHEEP

Bellwether San Andreas

SALUMI

Fra'mani Nostrano

Boccalone Lardo

Boccalone Cappocollo

STARTERS

PACIFIC OYSTERS

Locally Farmed, Yuzu and Jalapeno Mignonette

3ea

HAIKIDO SCALLOP

Almond, Caper, Late Harvest Sauvignon Blanc Reduction

17

CRUDO

Raw Preparation of Pacific fish, Seasonal Whim

A/Q

SOUP & SALADS

FARM INSPIRED DAILY SOUP

Playful Garnish

9

ROASTED HEIRLOOM BEETS

Laura Chenel Chevre Sabayon & Fritter, Baby Arugula, Da Vero Olio Nuovo

11

ALMA TIERRA BABY LETTUCES

Marcona Almond, Mello Gold Grapefruit, Meyer Lemon Vinaigrette

9

LITTLE GEM ROMAINE

White Anchovy, Brown Butter Crouton, Vella Dry Jack

11



MAIN COURSES

LIBERTY DUCK BREAST

Butternut Squash, Cinnamon and Sage Spaetzle, White Chocolate 31

GLEASON RANCH CHICKEN

Sunchoke, Vialonne Nano Rice, Bloomsdale Spinach 29

HARRIS RANCH HANGER STEAK

Rainbow Chard, Speck, Brown Butter Popover, Saba Jus 29

LINE CAUGHT PACIFIC TOMBO

Cheddar Cauliflower, Brussels Sprouts, Castelvetrano Olive Tapenade 27

ARCTIC CHAR

Four Onions, Toasted Cous Cous, Celery Root, Black Truffle Froth 28

DUNGENESS CRAB AGNOLOTTI

Porcini Consommé, Trumpet Mushroom, Parmesan Foam 24

HEIRLOOM BEAN CASSOULET

Black Truffle, Apple Wood Smoke, Chive, House Breadcrumb 22

TASTING MENU

To insure proper coursing, we ask that the entire table participate in the tasting menu

Four Courses 50 ♦ 75

Five Courses 70 ♦ 100

♦ Wine pairings are available for an additional supplement as shown.

Executive Chef Matthew Williams

Sous Chef Kyle Kemp