

Specials by Chef Esteban

All our produce, poultry, beef, fish, dairy & eggs is certified organic-enjoy!

**** Denotes raised in our certified organic/biodynamic gardens at Rose Ranch in Kenwood!***

Tapas we serve in our small plate format allowing you to share many diverse flavors:

Sashimi of Hawaiian Ahi _____	17-
Organic wasabi, vinegared soy sauce & wilted organic spinach salad	
Cherry Pepper Poppers _____	8-
Stuffed with a Creole salad of olives, pepperoncini roasted peppers & good olive oil	
Salad Nicolas _____	12-
Organic Rose Ranch greens* , Rose Ranch candied walnuts* , avocado, wild organic apple slices in our Rose Ranch basil* -mint* vinaigrette	
Warm Stuffed Artichoke Crowns _____	14-
Dungeness crab, Bay shrimp, green onion with grated Spring Hill organic dry Jack	
Basque Lamb Chorizo _____	8-
Homemade from an old family recipe of mine in toasted garlic herb baguette	
Basque Crispy Chicken Liver Salad _____	11-
Pan fried crispy on crunchy organic Romaine with Rose Ranch basil* vinaigrette	
Organic Lamb Loin Sauté _____	13-
Lightly breaded, sautéed with mushrooms, garlic & Rose Ranch white onions*	
Chile Verde _____	12-
Chunks of pork, Rose Ranch organic tomatillo* & jalapeño* in a rich green sauce	
Spanish White Anchovy (Boquerone) "Tacos" _____	12-
Organic Romaine leaves, Bay shrimp, Rose Ranch jalapeño* , Tobiko & spicy sauce	
Rose Ranch Fried Squash _____	8-
Our organic squashes* breaded & flash fried along with Mediterranean Ranch sauce	
Basque Ox Tails _____	13-
Slow braised all day in our mushroom & Rose Ranch red wine sauce	
Entrees with awesome soup of the day or house salad, homemade noodles with organic butter, garlic, parsley & cilantro plus steamed organic trio:	
All our fish is line caught, never netted nor farmed & Always Fresh & Always Wild!	
Simply Local Albacore _____	26-
Fire broiled with a chop of garlic & a melt of organic Rose Ranch basil* lemon butter	
Local Tomales Bay Halibut (Mero) a la Bilbaina _____	27-
Done Bilbao style, oven roasted with good olive oil under a puree of Rose Ranch sweet peppers* , garlic & organic Rose Ranch onion*	
Local Black Cod _____	26-
Flame broiled with a glaze of our organic Rose Ranch tomatillo* avocado salsa	
Braised Organic Beef Short ribs _____	26-
Fall off the bone tender, braised all day in our sauce of mushrooms, Rose Ranch red wine, onions, garlic, celery & tomato	

Scroll down & have a look at our menu of ever changing homemade desserts below!

Desserts

DESSERTS MAKE A FANTASTIC FINISH

A little creativity married to the best mostly organic ingredients build some very desirable and enjoyable homemade, handcrafted desserts. Just make sure you ask for a few extra spoons to share with your family and friends and don't be shy about ordering many!

Flan Caramel

We make from my Grandmother's recipe simply fresh eggs, vanilla, organic milk, lemon zest & sugar baked into your individual custard with a caramelized top.

Grandma's Honeyed Wild Apple Torte

So good, made with organic wild apples & our special Crème Fraiche

Brownie Sundae

Triangles of chocolate brownie amongst scoops of our homemade organic vanilla & chocolate ice creams, a rain of chocolate syrup & a whip of fresh organic cream

Just Cheesecake

We make in a dryer style, not overly sweet, baked in our Graham cracker crust with a garnish of organic Kenwood strawberry sauce

Apple Pie Bars

Simply the best made with Kenwood wild organic apples

Apple Crisp

Arrives warm from the oven under a scoop of our homemade organic ice cream

BUEN PROVECHO MEANS GOOD EATING!

CHEF ESTEBAN

**All food and beverages consumed in our dining room are subject to current sales tax.
A \$3 charge will be added for shared entrees. No separate checks, please!
18 percent gratuity is added to tables of 10 or more.**