

Specials by Chef Esteban week of February 3rd, 2012

All our produce, poultry, beef, fish, dairy & eggs are 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:

Chef's Organic Gourmet Mushrooms al Ajillo	8
Trumpet mushrooms sautéed with Rose Ranch garlic, wine, lemon, red pepper & organic parsley	
Local Moro Bay Sardines	9
So high in Omega 3s! Fire broiled with chopped garlic, organic butter, fresh cilantro & a squeeze of lemon	
Bacalao Crab Cakes	8
Studded with roasted Rose Ranch garlic * & pickled jalapeño *, pan fried then topped with our Ali-Oli sauce	
Mediterranean Mussels	13
Locally raised; Steamed with roasted garlic, salsa ranchera, organic cream & a splash of brandy	
Rose Ranch Eggplant is Stuffed	9
We fill with locally made organic cream cheese & minced mushrooms plated in our sofrito sauce	
Slow Roasted Lamb Bocadillos	8
Carved thinly onto toasted organic garlic baguette slices with a touch of chili mayo & caramelized onion	
So Tender Beef Buns	10
Pressure braised local grass fed beef on organic Full Circle buns, sweet onions & horseradish Sofrito	
Local Dungeness Crab & Avocado salad	13
Half of an organic avocado stuffed with local Dungeness crab salad on a bed of Rose Ranch kale *	
Warmed Basque Piquillo Peppers	7
Sweet Piquillo peppers we stuff with organic cream cheese, garlic, green olives & Piquillos; Sofrito sauce	
Rose Ranch organic Kale* Calamari salad	11
Steamed just picked Kale * tossed with minted cilantro vinaigrette under flame broiled fresh Monterey calamari	
Chef's Combinado Box	13
Sample Tapas! Basque olives, ceviche, slider of the day & homemade French fries	

Entrees w/soup or salad, sautéed Rose Ranch Kale * & zucchini * organic potato & garlic * mash:

Our fish is local line or trap caught, never netted nor farmed & Always Fresh & Always Wild!

Local Black Cod Rosemaria	26
Moro Bay Black Cod filet glazed with our Basque mustard garlic rosemary* sauce then flame broiled over Rose Ranch grape wood onto a bed of	
Basque Fisherman's Stew	25
Like Bouillabaisse but much better! Garlicky Rose Ranch organic tomato* broth with clams, mussels, shrimp, calamari & fresh local Dungeness crab	
Local Grass Fed Lamb	24
Roasted low & slow carved onto a pool of our garlicky Sofrito sauce with our mushroom & onion saute	
Dungeness Crab Paella	30
So awesome local Dungeness Crab stars in this authentic Spanish Paella with clams, local mussels & homemade chorizo sausage	

Chef's Sweet Sheet

We craft all our desserts using the finest, mostly organic ingredients available! Feel free to order several & share at your table:

Flan Caramel we make from my Abuela's recipe simply organic milk, cage free organic eggs, sugar, vanilla & lemon zest baked into your individual custard

Homemade organic Ice Cream trio show coffee reduction, double vanilla & Rose Ranch mint* chocolate chip

New York style cheesecake we make from locally made organic cream cheese studded with bits of Ghirardelli chocolate!

Organic Apple Crisp is served warm with a scoopette of our homemade organic vanilla ice cream

Chocolate Brownie Sundae features triangles of chocolate brownie amidst scoops of our homemade organic vanilla ice cream under a drizzle of chocolate syrup & a whip of fresh organic cream

Chef's Tasting Box gets you a taste of our awesome Flan Caramel, coffee reduction ice cream, Chocolate Brownie & our warm organic apple crisp!

One for 6 dollars or 2 for 11

Buen Provecho means good eating!

Chef Esteban