At Drakes Sonoma Coast Kitchen we celebrate the bounty of this spectacular coastal region and its fertile valleys. Your dining experience will be highlighted by the seasonal availability of local, sustainably farmed produce, seafood, and meats.

Our Food and Beverage team has established deep relationships with farmers, ranchers, and other artisan producers of Sonoma to create an innovative menu for your enjoyment. We hope you enjoy our offerings, serene views, and all this special place has to experience.

We are grateful to the producers who make our menu possible:

- Valley Ford Cheese Co.
- Caggiano Company
- Bellwether Farms
- Point Reyes Farmstead Cheese
- Redwood Hill Farm
- Gourmet Mushrooms
- Double 8 Dairy
- Liberty Ducks
- Laura Chenel

We are proud to follow the Seafood Watch guidelines for sustainable seafood.

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**STARTERS**

- **DUNGENESS CRAB CAKE**
  Tomato Ginger Chutney and Smoked Paprika Aioli  
  $17

- **LAMB STUFFED PIQUILLO PEPPERS**
  Laura Chenel Chèvre, Grilled Sourdough, Sherry Cream Sauce  
  $15

- **GRILLEd VEGETABLE FLAT BREAD**
  Piquillo Peppers, Watercress, Hen of the Woods Mushrooms, Highway One Fontina, Caramelized Onions, Salsa Verde  
  $12
  *With Caggiano Spicy Beer Sausage*  
  $15

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**Artisan Cheese**

- Local Cheeses
- Roasted Walnuts
- Grilled Sourdough
- House-Made Fig and Cherry Jam

$18

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**SOUPS AND SALADS**

**SEASONAL SOUP**

- BABY SPINACH AND KALE ROASTED CAESAR
  House-Made Focaccia Croutons and Parmigiano Reggiano, Roasted Garlic Caesar Dressing  
  $9

- ORGANIC GREENS WITH POINT REYES BAY BLUE
  Pickled Shallot, Candied California Nuts and House Vinaigrette  
  $12

- CASTELFRANCO RADICCHIO
  Watercress, Local Apple, Red Onion, Candied Nuts, Point Reyes Original Blue and Cider Mustard Vinaigrette  
  $11

*Can Be Prepared Gluten Free

Chef, Kristian Markland
MAIN COURSES

MARKET FISH

SEARED DAYBOAT SCALLOPS*
Smoked Potato, Watercress Purée and Caggiano Chorizo Cream 36

SURF AND TURF *
Grilled Black Angus Filet Mignon with Seared Scallops, Asparagus and Béarnaise 51

GRILLED BLACK ANGUS NEW YORK *
Market Vegetables, Roasted Fingerlings and Chimichurri 43

SONOMARIN LAMB CHOP *
Caramelized Brussels Sprouts, Fig and Cherry Jam 48

ROASTED ROCKY HALF CHICKEN *
Organic Carrots, Broccolini, Roasted Fingerlings, Lemon-Thyme Chicken Jus 26

PAN SEARED LIBERTY DUCK BREAST *
Market Vegetables, Local Honey Garnet Yam Mash, Fig and Cherry Gastrique 36

BELLWETHER FARMS RICOTTA GNOCCHI
Sebastopol Hen of the Woods Mushrooms, Bloomsdale Spinach, Cherry Tomatoes and Lemon Butter
**With Grilled Herbed Chicken** 30
**With Sautéed Garlic Marinated Shrimp** 36

THIS EVENING’S SWEETS

MOLTEN CHOCOLATE LAVA CAKE
Whipped Vanilla Crème Chantilly, Marinated Berries, Dulce de Leche

CITRON TART
Citrus Curd, Sweet Pastry Crust, Italian Meringue, Tarragon and Basil Marinated Berries

BUTTERMILK PANNA COTTA
Bittersweet Chocolate Shavings, Pepitas, Citrus Suprèmes

DOUBLE B DAIRY FIOR DI LATTE GELATO
Shortbread Cookie, Fennel Pollen 9

SONOMA COUNTY WINES BY THE GLASS

SPARKLING WHITE ROSÉ
Gloria Ferrer Blanc de Noirs, Carneros NV 13
Quivira “Wine Creek Ranch” Rosé, Dry Creek ’17 15
Balletto Pinot Gris, Russian River Valley ’17 9
Roth Sauvignon Blanc, Sonoma County ’17 10
Lioco Unoaked Chardonnay, Sonoma County ’16 13
Dutton Estate “Kyn dall’s Reserve” Chardonnay, Russian River ’15 16

RED
Paul Mathew Pinot Noir, Russian River Valley ’14 15
Radio-Coteau “La Neblina” Pinot Noir, Sonoma Coast ’14 18
Longboard “Dakine” Merlot, Russian River Valley ’15 15
County Line Syrah, Sonoma Coast ’16 15
Katherine Goldschmidt “Crazy Creek” Cabernet Sauvignon, Alexander Valley ’16 16
Pedroncelli “Mother Clone” Zinfandel, Dry Creek Valley ’16 12

Bill’s Featured Find

CAROL SHELTON
“KARMA RESERVE” RED BLEND
2014

Lively and fragrant, a red wines red wine with depth and complexity. Berries, spices and flowers are all notes in this wine. Good acid to go with richer foods.
70% Zinfandel
14% Petite Sirah
6% Alicante Bouschet
6% Cabernet Sauvignon
2% Viognier

Sonoma County 14

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses