



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*



## 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
<b>With Caggiano Spicy Beer Sausage</b>	15

### Artisan Cheese

Local Cheeses

Roasted Walnuts

Grilled Sourdough

House-Made Fig and Cherry Jam

18

## SOUPS AND SALADS

SEASONAL SOUP	9
BABY SPINACH AND KALE ROASTED CAESAR * House-Made Focaccia Croutons and Parmigiano Reggiano, Roasted Garlic Caesar Dressing	12
ORGANIC GREENS WITH POINT REYES BAY BLUE * Pickled Shallot, Candied California Nuts and House Vinaigrette	11
CASTELFRANCO RADICCHIO * Watercress, Local Apple, Red Onion, Candied Nuts, Point Original Blue and Cider Mustard Vinaigrette	14
	Reyes

\*Can Be Prepared Gluten Free

Chef, Kristian Markland

## MAIN COURSES

MARKET FISH	MKT
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	24
<b>With Grilled Herbed Chicken</b>	30
<b>With Sautéed Garlic Marinated Shrimp</b>	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 Suprêmes

DOUBLE 8 DAIRY FIOR DI LATTE GELATO  
Shortbread Cookie, Fennel Pollen

9

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

## 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 "Kyndall's Reserve" Chardonnay, Russian River '15 16	
<b>RED</b>	
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*