

Dinner Menu

Starters

Soup D'Jour

Today's Tasty Temptation

9

Local Melon Salad

Benbow House Cheese Blended with Chèvre
Layers of Sweet Melon & Buen Vivir Microgreens
Peach Vinaigrette & White Balsamic Honey

14

Kale Caesar

Briceland Forest Farm Romaine & Local Kale
White Anchovy Filet, Parmesan Crisp

12

Seared Artisanal Foie Gras

A Unique Experience Seared To Perfection
Seasonal Accompaniments & Griddled Benbow Bread
Don't forget the Sauternes!

32

Entrées

Fresh Market Fish

Current Catch from our Northern California Coastline
With Highlights from our Benbow Garden
price changes with the tides

Blackened Blackberry Chicken

Grilled Free Range Chicken, Broccolini, Yams
Creamy Blackberry Coulis

38

Summer Garden Pappardelle

Locally Sourced Vegetables with Benbow Garden Highlights
Fresh Pasta in Roasted Red Pepper Broth
Benbow House Cheese

36

Filet aux Champignons

Wild Baby Arugula in House Smoked Pork Belly Vinaigrette
Truffle Mashed Potatoes
Mycality Mushroom Bordelaise

48



If you have food allergies or dietary restrictions, please alert your server.

Executive Chef George Tannehill & Krewe