

Madera

BREAKFAST MENU

Starters

7 Grain Oatmeal, 5 Spice, Blackberry Honey, Dried Fruit
Boccalone Prosciutto, Marinated Figs
Kashi Cereals Selections, Choice of Whole, 2%, Skim, Soy Milk
Fresh Fruit and Berries
Croissants and Danishes, Butter, Preserves
Whole Straus Milk Yogurt with Fruit, Berries or Homemade Granola
Smoked Salmon, Bagel, Tomato, Capers, Red Onions, Egg, Cream Cheese
Half Grapefruit, Raw Blackberry Honey

Meats

Pork Sausage, Chicken Apple Sausage, Griddled Fra'mani Mortadella, Applewood Bacon

Mains

Madera Breakfast: 2 Eggs Any Style, Choice of Breakfast Meat, Breakfast Potatoes or Fruit, Toast, Coffee or Tea, Juice
Continental: Croissants, Danish, Muffins and Breakfast Bread, Fresh Fruit, Coffee or Tea, Juice
California Omelet: 3 Egg or Egg White Omelet, Ham, Swiss Cheese, Roast Peppers, Avocado, Potatoes or Fruit, Coffee or Tea, Juice
Buttermilk Pancakes with Maple Syrup, Blueberries, Chocolate Chips or Bananas
5 Spice Swirl Brioche French Toast, Creamed Butter, Fruit Compote, Powdered Sugar & Syrup
Yeasted Belgian Waffle, Creamed Butter, Fruit Compote, Powdered Sugar & Syrup
Traditional Eggs Benedict, Choice of Canadian Bacon, Spinach or Smoked Salmon, Roasted Asparagus
House Cured Corned Beef, Hash of Roasted Vegetables, Poached Eggs with Hollandaise
Petaluma Farm Fresh 3 Egg or Egg White Omelet, Choice of Mushrooms, Onion, Mortadella, Bacon, Cheddar, Mozzarella, Tomatoes, Spinach or Peppers, Breakfast Potatoes
Petaluma Farm Fresh Eggs, Choice of Bacon, Sausage or Mortadella, Breakfast potatoes
Lobster, Ricotta, Asparagus Frittata, Tomato Coulis, Crème Fraiche
Roasted Asparagus, Poached Eggs, Lemon Vinaigrette with Hollandaise
Steak and Eggs, 6 oz Beef Tenderloin, 2 Eggs Any style, Potatoes, Fruit

Quick Breakfasts

French: Café au Lait, Croissant, Butter, Apricot Jam
Italian: Double Espresso, Panettone, Mascarpone Cheese
San Francisco: Wood Roasted Coffee, Toasted Sour Dough Levain, Butter, Homemade Jam

Beverages

Fresh Juices: Orange, Grapefruit, Apple, Pineapple, Tomato, Carrot
Fruit Smoothies: Seasonal Fruit and Agave Syrup with Yogurt or Protein Powder
Wood Roasted Coffee or Decaffeinated
Espresso Drinks: Espresso, Cappuccino, Lattè, Café au Lait

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LUNCH MENU

Starters

Market Inspirations Vegetarian Soup
Ribollata Style Vegetable Stew, Fresh Croutons, Parmesan
Potato and Leek Soup, Warm Sweetwater Oysters
Salad of Butter Lettuce, Fresh Herbs, Mustard Vinaigrette
Boccalone Salumies and Cured Meats, Grilled Bread, Cured Vegetables

Shellfish Platters

GRAND PLATTER: Oysters, Shucked Clams, Steamed Mussels, Chilled Prawns, King Crab Legs
Seaweed Salad, Cocktail Sauce, Mignonette, Butter
OYSTER PLATTER: Selection of 12 Bodega Bay Oysters, Mignonette, Cocktail Sauce, Citrus
MIXED DOZEN: Selection of 6 Bodega Bay Oysters, 6 Chilled Prawns, Mignonette, Cocktail Sauce, Citrus
Steamed Mussels, Grilled Levain Bread, Pernod Crème
Steamed Clams, Fresh Focaccia, Pancetta

Salads and Sandwiches

Oak Grilled Sand Hill Burger, Homemade Fries, Pickled Vegetables
Gruyere Grilled Cheese, Whole Grain Mustard, Cornichons
Rotisserie Chicken Sandwich, Parsley Puree, Ricotta, Braised Mustard Greens, Homemade Fries
Grilled Steele Head Trout on Brioche, Cured Tomatoes, Crème Fraiche, Homemade Fries
Caesar Salad, Meyer Lemon Scented Dressing with Chicken or Poached Shrimp
Asparagus, Little Gem Lettuce, Fava Bean Salad, Coppa d'Testa, Warm Morel Vinaigrette
Warm Salmon Niscoise Salad, Green Beans, Egg, Capers, Red Onion, Potatoes, Sherry Vinaigrette

Mains

Sand Dabs, Artichokes, Parslied Potatoes, Lemon Caper Sauce
Loch Duarte Salmon, Asparagus, Fava Beans, Morels, Tarragon
Rotisserie Chicken, Chicken Sausage, Creamy Polenta, Swiss Chard
Oak Grilled Skirt Steak, Arugula Salad, Parmesan Cheese, Lemon
Braised Buckwheat, Roasted King Trumpet Mushrooms, Oven Cured Tomatoes

Sides

Homemade Fries, Garlic Aioli
Creamy Polenta, Olive Oil, Parmesan Cheese
Asparagus, Warm Morel Vinaigrette
Espresso Drinks
Espresso, Cappucino, Lattè, Café au Lait

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DINNER MENU

Starters

Green Garlic Soup, Dungeness Crab, Celeriac Puree, Pernod
Oak Smoke Warmed Sweetwater Oysters, Cucumber, Avocado, Fromage Blanc
Warm Salad of Baby Vegetables, Grilled Octopus, Lardo Vinaigrette
Fresh Egg Pasta, Grilled Sardines, Breadcrumbs, Green Garlic, Capers
Green and White Asparagus, Guanciale, Poached Chicken Egg, Sherry Vinaigrette
Seared Foie Gras, Cherry Relish, Parsnips, Pedro Ximenez
Boccalone Salumies and Cured Meats, Grilled Bread, Cured Vegetables

Shellfish Platters

GRAND PLATTER: Oysters, Shucked Clams, Steamed Mussels, Chilled Prawns, King Crab Legs, Seaweed Salad, Cocktail Sauce, Mignonette and Butter
OYSTER PLATTER: Selection of 12 Bodega Bay Oysters, Mignonette, Cocktail Sauce, Citrus
MIXED DOZEN: Selection of 6 Bodega Bay Oysters, 6 Chilled Prawns, Mignonette, Cocktail Sauce, Citrus
PRAWN COCKTAIL: Chilled Prawns, Cocktail Sauce, Citrus

Main Courses

A la Minute Smoked Arctic Char, Artichokes, Veal Sweetbreads, Tarragon
Fluke, Pine Nuts, Morels, Peas, Braised Romaine Lettuce
Roasted Thai Snapper, Chorizo, Clams, Potato, Parmesan Broth
Rotisserie Chicken, Creamy Polenta, Swiss Chard, Chicken Sausage
Kurobuta Pork Chop, Dried and Fresh Beans, Cabbage, Bread Salad Roulades, Turnips
Young Rabbit, Lardo, Royal Trumpet Mushrooms, Peas, Turnips, Oven Cured Tomatoes, Parsley Salad
Slow Grilled Strip Loin of Prime Beef, Gnocchi Ragout, Fava Beans, Confit Shallots

Vegetable Main Courses

Braised Buckwheat, Mushroom Gratin, Oak Grilled Leeks
House Made Raviolis of Ricotta, Fava Leaves, Fava Beans, Morels, Brown Butter
A Walk in the Field: Favabeans, Asparagus, Turnips, Carrots, Potato in Tastes and Textures

Sides

Garlic Mashed Potatoes
Creamy Polenta, Parmesan, Olive Oil
Homemade Fries, Garlic Aioli
Braised Swiss Chard, Pancetta Vinaigrette
Roasted Cauliflower, Capers, Meyer Lemon

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LOUNGE MENU

Starters

Chef's Inspiration Soup of the Day

Cobb Salad, Ham, Chicken, Avocado, Blue Cheese, Tomato

Caesar Salad, Thyme Scented Croutons, Parmesan Cheese

Homemade Fries, Garlic Aioli

Boccalone Salumies and Cured Meats, Grilled Bread, Cured Vegetables

Grilled Calamari, Herb Salad, Croutons

Steamed Clams, Baguette Croutons

Sliders of Beef, Lamb and Pork, Chutneys

Shellfish Platters

GRAND PLATTER: Oysters, Shucked Clams, Steamed Mussels, Chilled Prawns, King Crab Legs

OYSTER PLATTER: Selection of 12 Bodega Bay Oysters, Mignonette, Cocktail Sauce, Citrus

MIXED DOZEN: Selection of 6 Bodega Bay Oysters, 6 Chilled Prawns, Mignonette, Cocktail Sauce, Citrus

PRAWN COCKTAIL: Chilled Prawns, Cocktail Sauce, Citrus

Flat Breads

Braised Lamb, Chickpeas, Broccolini, Moroccan Tomato Chutney

Smoked Salmon, Crème Fraiche, Caviar, Potato, Curry Sauce

Lardo, Nettles, Acorn Squash, Ricotta, Basil Pesto

Veal Meatballs, Fresh Mozzarella, Rapini, Roast Garlic Sauce

Mains

Oak Grilled Sand Hill Burger, Homemade Fries, Pickled Vegetables

Grilled Steelhead Trout Sandwich, Brioche, Tomato Couli, Crème Fraiche, Frisse Salad, Homemade Fries

Rotisserie Chicken, Chicken Sausage, Creamy Polenta, Swiss Chard

Grilled Rib Eye Steak, Homemade Fries, Herb Butter

Desserts

Excellent and well-crafted desserts from our pastry chef