



Brick Oven Fired Flatbreads

- Triple Cheese with Caramelized Onions, Sun-dried Tomatoes, and Basil Pesto** 10.00
*Roasted Mushrooms with Truffle Mushroom Cream, Goat Cheese and Caramelized Onions** 11.00
Marinated Beef Tenderloin with Parmigiano Reggiano, Arugula, Balsamic Reduction and Lemon Oil 12.00
Confit of Hudson Valley Duck, Dried Cherries, Caramelized Onions and Gouda 12.00

Sushi

- Yoshie's Sushi Sampler . . . Maki and Nigiri* 13.00
Yellowfin Tuna Three Ways . . . Poki, Tartar, and Tataki 20.00
Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, and Hamachi 16.00
"Snake in the Grass" . . . Eel with Shrimp Tempura, Avocado, and Cucumber 22.00
Spicy Sensation . . . Scallops, Tuna, Avocado, Tobiko, and Fireball Sauce 18.00
Dungeness Crab California Roll with Avocado and Cucumber 17.00
Yoshie's Deluxe Sushi Platter . . . Maki and Nigiri 24.00

First Course

- Celery Root and Potato Soup with American Caviar and Chives* 9.00
*Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil** 11.00
Sautéed Hudson Valley Duck Foie Gras with Roasted Pear, Huckleberry Compote, and Truffle Vinaigrette 16.00
Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons 9.00
*Salad of Endive and Mâche with Pomegranate Vinaigrette, Candied Walnuts, and Point Reyes Blue Cheese** 11.00
*Warm "Bermuda Triangle" Goat Cheese with Salad of Wax Beans, Watercress, and Sherry Vinaigrette** 11.00
Chilled Maine Lobster with California Blood Orange, Celery Root Salad, and Citrus Vinaigrette 17.00

Main Course

- Oak-fired Filet of Beef with Gruyere-Potato Pavè, Broccolini, and Teriyaki Barbecue Sauce* 35.00
*Potato Gnocchi with Fresh Truffles, Wild Mushrooms, Edamame Beans, and Parmigiano Reggiano** 25.00
Seared Duck Breast and Leg Confit with Braised Red Cabbage, Savory Bread Dumpling, and Cranberries 31.00
Alaskan Black Cod with Roasted Duck Ravioli, Baby Bok Choy, Shiitake Mushrooms, and Peking Duck Broth 28.00
Seared Day Boat Sea Scallops with Farro Wheat Risotto, Braised Baby Carrots, and Crustacean Butter Sauce 34.00
Grilled Pork Tenderloin with Creamy Goat Cheese Polenta, Cremini Mushrooms, Zinfandel Glaze, and Sage 24.00
Roasted Atlantic Salmon, Brussels Sprouts, Salsify, Fingerling Potatoes, and Warm Bacon Vinaigrette 28.00
Braised Short Ribs with Parsnip Apple Puree, Caramelized Root Vegetables and Natural Jus 30.00

* Vegetarian Zone

"For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests."

California Grill House Wines and Sake

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| <i>Macrostie Chardonnay, Carneros '03</i> | 9.00 | <i>Honig Cabernet Sauvignon, Napa '03</i> | 10.00 |
| <i>Wattle Creek Sauvignon Blanc, Mendocino '04</i> | 9.00 | <i>Roederer Estate Sparkling Brut, Anderson Vly.</i> | 9.00 |
| <i>Kakujo Junmai Ginjyo</i> | 12.75 | | |

"An 18% service charge is added to parties of 8 or more".