



***Chef Simontacchi's
Signature Sonoma Menu for
guests of the Inn at Occidental
\$40/person, wine pairing \$30***

First Course, Choice Of:

Applewood Smoked Trout

Truffled Egg Salad, Toasted Brioche, Microgreen Salad

Country Pork Pâté

Whole Grain Mustard, Pickled Grape

Wine Pairing: Domaine Paul Boisse NV Cremant de Loire

Second Course, Choice Of:

Soup of the Day

Seasonal & Typically Vegetarian or Vegan

Mixed Sebastopol Baby Lettuces

*Organic Lettuces from Blue Leg Farm, Cherry Vinaigrette, Watermelon
Radish, Fennel, Toasted Almonds, Sonoma Goat Cheese*

Newham Gems Caesar Salad

*Local Organic Little Gem Lettuce from Blue Leg Farm, Parmesan,
Boquerone & Roasted Garlic Crostini*

Wine Pairing: Sidebar 2018 Kerner,
Mokelumne River, Lodi

Third Course, Choice Of:

Herb Crusted Pacific Rock Cod

*Summer Succotash with Sweet Corn, Cherry Tomatoes, Wax Beans &
Green Beans, Tomato-Saffron Sauce, Lemon Aioli*

Wine Pairing: Friedeman 2017 Chardonnay, Russian River

Liberty Duck Confit

*Soba Noodles with Baby Spinach, Carrots & Sweet Red Peppers,
Ginger Miso Dashi Broth*

Wine Pairing: Balletto 2016 Pinot Noir, Estate Grown
Russian River Valley

Dessert, Choice Of:

Strawberry White Chocolate Swirl Cheesecake

Water Ganache, House-Made Graham Cracker

Wine Pairing: Bodkin 2013 Late Harvest Sauvignon Blanc,
Dry Creek

Warm Chocolate Brownie (gf)*

**(please allow 12 minutes) Vanilla Bean Gelato*

Wine Pairing: Carol Shelton 2014 "Black Magic"
Late Harvest Zinfandel, Sonoma