

# Village Gem

## RESTAURANT & PATIO DINING

### MENU

<b>Artisan Bread Board</b> \$5	<b>28 Day Dry Aged, NY Strip Steak</b>
Ad Astra signature seeded loaf	<b>Flannery Beef, San Rafael, CA</b> \$55
served with creamy butter	hijiki butter, savoy spinach
<b>Today's Soup</b> \$12	<b>Berkshire Pork Schnitzel</b> \$28
seasonal specials	red cabbage, potato dumplings
<b>Grilled Artichoke</b> \$14	<b>Roasted Jidori Chicken</b> \$27
black garlic aioli	english peas, local corn
<b>Artisanal Cheese &amp; Charcuterie Board</b> \$20	fava beans, gold potatoes
house made fig preserves	<b>Pan Seared Skuna Bay Salmon</b> \$28
toasted country bread	brussels sprout hash, applewood smoked
<b>Spanish Meatballs</b> \$16	bacon, heirloom carrots
shishito peppers, garlic breadcrumbs	grain mustard beurre blanc
<b>Local Greens Salad, Spiced Pecans</b> \$12	<b>Fishermans Stew</b> \$34
shaved apple, banyuls vinaigrette	local fresh white fish, clams, mussels, shrimp
<b>Local Heirloom Tomato Salad</b> \$15	<b>Hand Made Porcini Wild Mushroom Ravioli</b>
mozzarella, crispy polenta, basil	ricotta, white truffle parmesan cream sauce
<b>Roasted Beets Salad</b> \$14	fresh chive and lemon zest \$26
citrus, cress, avocado, queso blanco	<b>Seasonal Vegetable Plate</b> \$24
<b>Smoked Salmon, Puff Pastry</b> \$15	toasted cous cous, tahini, herb oil
fennel, egg, goddess crème	- - -
<b>Jumbo Lump Crab Cake</b> \$16	<b>COFFEE</b>
romesco sauce	Brewed Coffee \$3 Cappuccino \$5
<b>Prince Edward Island Mussels</b> \$18	Espresso \$4 Herbal Teas \$4
garlic, white wine, tomato, fine herbs	- - -
	<b>DESSERT</b>
	BASQUE CHEESECAKE \$10 SEASONAL FRUIT TART \$12
	TRIPLE CHOCOLATE CAKE \$12
	BREAD PUDDING, BOURBON CARAMEL \$10

Dear guest each dish is specially prepared, please no substitutions. for your convenience a 20% service gratuity is added to parties of 6 or more