

# DINE AROUND

December 5th, 6th, 12th, & 13th

## Appetizer

### BARRELS, BREWS & BITES

Butternut Squash Soup with Balsamic Finish  
OR  
Colossal Coconut Shrimp  
OR  
Stroganoff Mini Meatballs.

### BRAVAS BAR DE TAPAS

Shared with the table:  
Creamy Chicken Croquetas  
AND  
Cider Braised Chorizo and Shishito Peppers  
AND  
Fried Eggplant with Orange Zest and Rosemary  
Honey.

### BARNDIVA GALLERY BAR & BISTRO

House-made Lumache Pasta, Tarbais beans, Duck  
confit, and Fennel pistou.

### HEALDSBURG SHED

Chicken Liver Mousse with Poached Quince and  
Home Farm Chestnuts  
OR  
Celery Root Soup with Persimmon, Dried Shiso and  
Cacao Nibs  
OR  
Roasted Beetroot with Pomegranate, Pennyroyal  
Laychee and Horseradish.

### VALETTE

Charcuterie & Cheese  
House Made Charcuterie, Pickled Vegetables, Orange  
Zest Olives  
OR  
Hawaiian Ahi Poke Style  
Wakame Salad, Soy Kombu, Emulsion, Crispy Nori,  
Warm Avocado  
OR  
House Made Lumaconi Pasta.

### WILLI'S SEAFOOD & RAW BAR

Hamachi Ceviche with Rocoto Chili and Lime  
AND  
Buffalo Style Crispy Fried Oysters  
AND  
Kale Caesar Salad.

*Beverages are NOT included in Dine Around reservations. You are welcome to purchase beverages or pay corkage during your Dine Around experience. ABC regulations prohibit open bottles of wine being taken from one restaurant to another.*

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## Entree

### BACI CAFE & WINE BAR

*(Available December 6th & 13th)*

Risotto Ortolana

Arborio rice with organic broccolini, asparagus, baby kale, roasted tomatoes in vegetable stock with saffron & Parmesan

OR

Orecchiette con Broccolini

Pasta shells, broccolini, pancetta, sun dried tomatoes, cream & Percorino cheese

OR

Spaghetti alla Bolognese

Traditional slow-cooked meat sauce made from American Kobe beef, veal & pork ribs, tossed with spaghetti.

### MATEO'S

Progressive Pasture Beef Bourguignon

OR

Ritual Farm Suckling Pig, Front Porch Farm

Polenta, Middleton Farm Prunes

OR

Seasonal Fish, Broccoli Spears,

Pomegranate Pearls, Celery Root-Horseradish Sauce.

### SPOONBAR

Red Wine Braised Short Rib

Parsnip Puree, Grilled Broccoli, Pomegranate-Horseradish Gremolata, Red Wine Jus

OR

Butternut Squash Risotto

Roasted Fennel, Parmesan, Fuji Apple Salsa Verde, Toasted Almonds, Brown Butter, Fried Sage, Hazelnut.

### THE TASTE OF TEA

*(Available December 6th & 13th)*

Duck Ramen

Kombu cured Grimaud Farms Muscovy duck breast, pan seared with umami glaze, enoki mushrooms and crispy onions.

OR

Seafood Ramen

Shrimp, scallops and squid served in a shiso ponzu dashi with vegetables and wasabi.

OR

Vegetarian Bento Box

A modern presentation of an authentic classic, created with local ingredients.

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## Dessert

### CAMELLIA INN

A selection of bakery delights prepared by Costeaux's pastry chef. Coffee and Tea will be served.

### CHARLIE PALMER'S DRY CREEK KITCHEN

Pumpkin Spiced Eclair  
dulcey crèmeux, cranberry gel, pumpkin spiced ice cream  
OR  
Chocolate Truffle Layer Cake  
chocolate ganache, coconut tuile, chocolaté glaze.

### GUIISO LATIN FUSION

Quesadillita con Helado  
Semi-sweet rice & cheese bread, Organic Vanilla Ice Cream, Strawberry Sauce with Torched Coconut Shavings  
OR  
Semifrio de Chocolate  
Chocolate Semifrio, Raspberry Mouse with Meyer Lemon Granita  
OR  
Arroz con Leche  
Coconut & Milk rice Pudding, Carmelized Bananas & Cajeta.

### THE RIVER BELLE INN

A selection of bakery delights prepared by Costeaux's pastry chef. Coffee and Tea will be served.

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