

THE PAINTED BENCH

- P.E.I. mussels steamed in white wine and capers with roasted garlic bread pudding 8
- Tuna tar tar with fresh cracked quail egg, chive and red pepper 9
- Sonoma Valley foie gras, with prosciutto, cabernet poached pear and caramelized onions 11
- Wild mushroom and Gruyere cheese gratin 7
- Duck confit tamale, black bean and roasted corn salsa and chipotle chile sauce 5
- Cheese tasting, a variety of cheese served with honey, caperberries and olives 8
- Vancouver Island oysters on the half shell 2 per
- Charcuterie plate, duck pate, smoked salmon, salami, caperberries and roasted red peppers 8
- Soup of the day 3 cup/ 4 bowl
- Small Caesar salad with roasted garlic caesar dressing 4
- House salad: Field greens tossed with lemon vinaigrette, sliced pears, walnuts and goat cheese 6
- Roasted beet salad with French beans, focaccia bread, roasted roma tomatoes, fresh mozzarella and balsamic vinegar 9
- Lobster, shrimp and calamari, tossed with warm field greens, asparagus and baby turnips with a lobster and vegetable vinaigrette 14
- Veal meatballs stewed in red wine with roasted shallots and oven dried tomatoes over fresh basil fettucini 14
- Fettucini with fresh tomatoes, olives, capers, extra virgin olive oil, ricotta salata cheese and parmesan cheese 12
- Braised lamb shank with smoked goat cheese grits and roasted root vegetables 19
- Hawaiian ono with toasted coriander and vanilla couscous a vegetable ratatouille and cherry stone clams in a citrus garlic white wine nage 21
- Beef hanger steak with chive mashed potatoes and haricot vert served with a portabello red wine stew 18
- Pan seared white fish with a basil, crab and green curry white bean stew 19
- Glazed duck breast served with wild rice pilaf tossed with duck confit, dried apricots and baby vegetables with a foie gras butter 19
- Seafood cioppino with a large jumbo shrimp, cherry stone clams, calamari p.e.i. mussels, all in a white wine saffron and herb broth 20
- The Peter Brady- a double cut pork chop served with applesauce, mashed potatoes, green beans and a cabernet demi 18

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- * Goat cheese stuffed chicken breast with fingerling potatoes, sautéed rapini, shiitake mushrooms, Leeks, zucchini and a warm kalamata olive puree 18
- Beef tenderloin with black truffle gnocchi, sautéed mustard greens with asparagus puree, shallots, apple smoked bacon and a fig port reduction 24