



BERNARDUS
LODGE & SPA

Chilled Shellfish

*oysters on the half shell, poached jumbo shrimp, snow crab claws
spicy cocktail sauce, old bay sauce gribiche, meyer lemon mignonette, tabasco sauce*

Artisan Seeded and Olive Sourdough Breads

whipped bernardus honey

Roasted Castroville Artichoke Salad

caramelized onions, kalamata olives, feta cheese, arugula, lemon olive oil

Butternut Squash Couscous

pickled estate grown grapes, red onions, candied pecans, chickpeas, spinach, maple vinaigrette

Fall Harvest Salad

local greens, heirloom apples, baby beets, fennel, pumpkin seeds, pomegranate vinaigrette

Oak Grilled Asparagus

caramelized onions, aged balsamic vinegar, shaved parmesan cheese

Maple Glazed Brussels Sprouts

hobbs' smoked bacon, preserved meyer lemon

Roasted Sweet Potato Hash

bernardus honey, pineapple sage

Wine Country Shrimp Scampi

*cipollini onions, heirloom cherry tomatoes, gilroy garlic
early bird farms white corn polenta*

Garlic Roasted Beef Tenderloin

black pepper horseradish cream, brown butter

Sonoma Jerk Chicken

red wine BBQ sauce

Pumpkin Bread Pudding

cinnamon anglaise, bourbon vanilla chantilly cream

Dark Chocolate Mousse Verrine