

Specials for May 27 through May 30, 2016 then Away We Go! by Chef Esteban

Tapa of the week: Gambas Fritas are sustainably raised shrimp lightly breaded in Panko crumbs plated with our slightly spicy cocktail dipping sauce 12

Entrees with soup of the day or house salad, famous artichoke and noodles in garlic basil tomatillo pesto. Our fish is line caught, always fresh and always wild: Tomales Crimson Rock fish, Bodega Bay Ling Cod and Ahi are your selections prepared as stated on our menu 36

Chef's Final Sweet Sheet is our weekly selection of house made desserts many created with all organic ingredients from my old family recipes. Get them while you can as our final day open is May 30th!
Flan Caramel crafted from my Abuela's recipe simply cage free organic eggs, organic lemon zest spiked with vanilla bean, sugar and organic milk cooked into your individual custard!

Brownie Sundae is truly amazing with triangles of chocolate brownie and vanilla ice cream scoops all under a drizzle of chocolate sauce and fresh local organic sweet cream

The Mousse in the glass is our dreamy chocolate mousse made with all local organic creams piped into a glass topped with sprinkles and a float of Baileys for the adults!

Strawberry Parfait is old school but oh so good! Homemade organic vanilla bean ice cream layered with fresh Kenwood strawberries amidst fresh strawberry sauce. A splash of St. Germain liqueur for the overtwentyoners!

Chef's Box assort's flan, homemade organic vanilla bean ice cream, chocolate brownie and a swirl of chocolate mousse

\$6 each or \$5 each for two or more...