

DINNER: NOVEMBER 14, 2008



On tonight's menu you will find healthy, light dishes to nourish your soul and hearty cuisine to comfort your body. All ingredients are seasonal, and as many as possible come from local farmers. Welcome to Solbar.

**autumn squash velouté** with croutons,  
granny smith apples and crispy sage  
\$12

forni-brown **green salad**  
red flame grapes, fennel, tarragon  
and roasted garlic vinaigrette  
\$11

**endive and hosui pear salad**  
pomegranate seeds, fresh mint  
and spiced lavash croutons  
\$13

spicy shrimp **lettuce wraps**  
glass noodles, pickled carrots  
and nam pla dipping sauce  
\$14

freshly baked **sea salt flatbread**  
romesco sauce, salsa verde  
and smoked eggplant spread  
\$9

handmade **kabocha squash agnolotti**  
with roasted poblano peppers, dino kale,  
pumpkinseeds and parmigiano-reggiano  
\$22

**yellowfin tuna** wrapped in hobb's bacon  
with potato confit, haricots verts,  
niçoise olive tapenade and sauce gribiche  
\$31

pan seared loch duart **salmon**  
lemon-spiked celery root, fresh dill,  
caramelized fennel and crème fraiche  
\$26

line-caught **wild striped bass**  
baby bok choy, lime leaf broth  
and coconut jasmine rice  
\$27

crispy skin **poulet grand-mère**  
parsnip purée, french round carrots,  
brussels sprouts and sage jus  
\$24

tomales bay **oyster chowder**  
smoked potatoes, salsify, celery leaves  
and house recipe oyster crackers  
\$16

county line farms **escarole salad**  
cured fuji apples, cracked almonds,  
sherry vinegar and point reyes blue  
\$12

**bacon and egg salad**  
scarborough frisee, mustard vinaigrette,  
crispy pork belly and a poached lily's egg  
\$15

yukon gold **potato gnocchi** with rosemary,  
butternut squash and house-cured bacon  
\$13

*char siu bao*  
**barbecued pork buns**  
with chile mustard sauce  
\$12

fulton valley farms **duck breast**  
with duck rillettes, savoy cabbage,  
garnet sweet potato and clove  
\$30

long and bailey **pork tenderloin**  
hen-of-the-woods, roasted shallots,  
spiced prunes and house-made kielbasa  
\$27

masami ranch **ribeye of wagyu beef**  
with melted leeks, oregon chanterelles  
and beef shoulder-mascarpone ravioli  
\$38

painter hills ranch **beef shortrib**  
potato purée, bloomsdale spinach  
and crispy potato gremolata  
\$26

**moussaka** of pozzi ranch lamb  
with caponata, roasted garlic  
and sweet piquillo pepper relish  
\$26