

## B R E A K F A S T

### **BAKERY BOARD / 12**

Fresh Baked Morning Pastries, Butter,  
Seasonal Jam

### **HOUSEMADE GRANOLA / 14**

Fresh and Dried Fruit, Almonds, Pecans, Walnuts,  
Greek Yogurt

### **STEEL CUT OATMEAL / 12**

Brown Sugar Butter  
Add Fresh Berries / 6  
Add Bananas / 2

### **HOUSE MADE WAFFLES / 18**

Strawberry Whipped Cream, Maple Syrup, House  
Jam

### **SMOKED SALMON PLATE / 24**

Tomato, Cucumber, Avocado, Poached Egg, Capers,  
Bagel

### **TIMBER COVE EGGS BENEDICT\* / 22**

Tasso Ham, Hollandaise, Poached Eggs, English  
Muffin, Country Potatoes,

### **SEASONAL FRITTATA / 20**

Grilled Corn, Poblano, Cotija, Cilantro

### **EGGS ANY STYLE\* / 18**

2 Farm Fresh Eggs, Country Potatoes,  
Applewood Smoked Bacon or Breakfast Sausage,  
Toast

### **BREAKFAST SANDWICH / 20**

Pork Belly, Fried Egg, Cheddar, Garlic Aioli, Potatoes

### **HUEVOS RANCHEROS / 20**

Fresh Salsa, Black Beans, Sunny Side Up Eggs,  
Cilantro Crema, Avocado, Cotija Cheese, Ranchero  
Sauce  
Add on Pork Belly / 7

### **AVOCADO TOAST / 20**

Shaved Radish, Lime, Arugula Herb Pesto, Crispy  
Shallots  
Add on Egg Any Style / 4

### **BEVERAGES**

Coffee by Black Oak Roasters / 5  
Double Espresso / 5  
Macchiato / 5  
Americano / 5  
Latte / 6  
Cappuccino / 6  
Chai Tea Latte / 6  
Matcha / 8  
Mocha With Whipped Cream / 6  
Iced Americano / 5  
Black Oak Artisan Tea / 5  
Ceylon Black, Jasmine Green, Chamomile  
Lemongrass, Earl Grey, Peppermint

Alternative Milk Options  
Soy, Almond, Oat, Coconut / 1

### **MILKS/JUICES**

Whole or 2% Milk / 3  
Chocolate Milk / 4  
Hot Chocolate With Whipped Cream / 5  
Apple Juice / 4  
Cranberry Juice / 4  
Grapefruit Juice / 4  
Pineapple Juice / 4  
Orange Juice / 4  
House Made Fresh Squeezed Orange Juice / 6

### **DRINKS**

Arnold Palmer / 5  
Lemonade / 4  
Iced Tea / 4

### **BOOZY BREAKFAST**

Bloody Mary With House Made Mix / 18  
Mimosa / 14  
Peach Bellini / 16  
Bailey's And Coffee / 15  
Jameson And Coffee / 18  
Kahlua And Coffee / 15

### **SIDES**

Country Potatoes / 7  
Sourdough, Wheat, or English Muffin / 4  
Bagel & Cream Cheese / 8  
Egg / 4  
Yogurt / 4  
Fresh Fruit / 8  
Apple Smoked Bacon / 8  
Breakfast Sausage / 6  
Fresh Berries / 12  
Avocado / 3

Water Upon Request

20% Gratuity Added To Parties Of 6 or More

3% BOH Service Fee Add To All Checks

\*Consuming Raw or Undercooked Items Can Increase Your Risk Of Foodborne Illness

## LUNCH

### **TIMBER COVE BOARD / 38**

2 Local Cheeses, 3 Cured Meats,  
Assorted Accoutrements

### **MEZZE BOARD / 32**

Hummus, Eggplant Caponata, Moroccan Carrot Salad, Olive Tapenade, Grilled Pita

### **POINT REYES OYSTERS\* / 29**

Champagne Mignonette, Tarragon, Micro Greens

### **GRILLED SALMON WINGS / 17**

Blackening Spice, Charred Lemon

### **APPETIZERS**

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### **SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

### **SMOKED ROCK COD RILLETTES / 20**

Salsa Verde, Micro Greens, Ciabatta

### **ROMAINE CAESAR SALAD / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

### **SUMMER MELON SALAD / 16**

Arugula, Honeydew, Watermelon, Cantaloupe, Mint, Champagne Vinaigrette, Feta, Spiced Pepitas

### **STEAMED MUSSELS / 24**

White Wine, Bacon, Grilled Corn, Cherry Tomato, Fried Arugula, Garlic, Butter, Crostini

### **ENTRÉES**

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### **COAST KITCHEN BURGER\* / 20**

Oak Ridge Farms Angus Beef, Brioche Bun, Smoked Chipotle Aioli, Lettuce, Tomato, Onion, House Pickles,  
French Fries

-Add Bleu Cheese, Aged Cheddar, Swiss, Applewood Bacon, Avocado or Mushrooms / 4 each

### **HUMMUS WRAP / 18**

Flour Tortilla, Hummus, Pitted Olives, Pickled Vegetables, Arugula, Olive Oil, French Fries

### **FISH & CHIPS / 28**

House Tartar Sauce, Grilled Lemon, French Fries

### **SUMMER VEGETABLE PASTA / 28**

House Made Ricotta Cavatelli, Artichoke Hearts, Olive Tapenade, Sundried Tomato Pesto, Parmesan Bread  
Crumb

### **PORK MILANESE / 24**

Frisee, Radish, Arugula, Apple Honey

### **SALMON BURGER / 24**

Lettuce, Tomato Confit, Pickled Red Onion, Lemon Aioli, French Fries, Brioche

#### THANK YOU TO OUR LOCAL CALIFORNIA FARMS

Windrift Farms/Petaluma; Oakridge Farms/Santa Rosa;  
Mountain View Farm/Turlock; Mary's Free Range Chicken/  
Petaluma; Valley Ford Cheese Co./Valley Ford; Cypress Grove  
Creamery/Arcata; Point Reyes Farmstead Cheese Co./Point  
Reyes Station

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## D I N N E R

### FOR THE TABLE

#### **ARTISAN CHEESE BOARD / 32**

Local Cheeses, Truffle Honey, Mixed Olives, Grapes, Fruit Mostarda, Crackers, Ciabatta

#### **CHARCUTERIE BOARD / 32**

Local Cured Meats, Mustard, Pickled Vegetables, Fruit Mostarda, Grapes, Crackers, Ciabatta

#### **MEZZE BOARD / 32**

Hummus, Eggplant Caponata, Moroccan Carrot Salad, Olive Tapenade, Grilled Pita

#### **TIMBER COVE BOARD / 38**

2 Local Cheeses, 3 Cured Meats, Assorted Accoutrements

#### **\*POINT REYES OYSTERS / 29**

Champagne Mignonette, Tarragon

### STARTERS

#### **SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

#### **GRILLED SALMON WINGS / 17**

Blackening Spice, Charred Lemon

#### **SMOKED ROCK COD RILLETTES / 20**

Salsa Verde, Micro Greens, Ciabatta

#### **ROMAINE CAESAR SALAD / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

#### **SUMMER MELON SALAD / 16**

Arugula, Honeydew, Watermelon, Cantaloupe, Mint, Champagne Vinaigrette, Feta, Spiced Pepitas

#### **STEAMED MUSSELS / 24**

White Wine, Bacon, Grilled Corn, Cherry Tomato, Fried Arugula, Garlic, Butter, Crostini

### FROM THE SEA

#### **STEELHEAD TROUT / 48**

Toasted Barley, Tomato Confit, Grilled Poblanos, Scallions, Chimichurri

#### **BLACK COD / 46**

Black Rice, Citrus Coconut Broth, Bok Choy, Mushrooms, Espelette Oil

### FROM THE GARDEN

#### **GRILLED SUMMER SQUASH / 28**

Basmati, Baby Carrots, Celery, Scallion, Mushrooms, Chili Thyme Honey

#### **SUMMER VEGETABLE PASTA / 28**

House Made Ricotta Cavatelli, Artichoke Hearts, Olive Tapenade, Sundried Tomato Pesto, Parmesan Bread Crumb

### FROM THE LAND

#### **PORK TENDERLOIN / 38**

Morita Polenta, Sauteed Chard, Bacon, Leeks, Pickled Apple

#### **GRILLED RIBEYE / 54**

Truffle Mashed Potato, Summer Squash, Herb Gremolata

#### **ROASTED MARY'S CHICKEN / 36**

Black Bean Puree, Cherry Tomatoes, Basmati, Charred Tomatillo Sauce, Cilantro

### SIDES 14 / EA

#### **GRILLED CORN**

Cotija, Espelette Aioli, Crispy Shallots

#### **SMASHED FINGERLINGS**

Garlic Confit, Fried Rosemary

#### **CHARRED POBLANO CHICKPEAS**

Tomato Confit, Garlic, Leeks

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## DESSERTS

### PEACH CRISP / 14

Vanilla Gelato, Caramel

### STRAWBERRY CHEESECAKE / 14

Graham Cracker Crust, Strawberry Sauce, Vanilla Whipped Cream

### COCONUT CREAM PIE / 14

Toasted Coconut Flakes, Caramel, Coconut Pastry Cream

### GLUTEN FREE CHOCOLATE ESPRESSO CAKE / 14

Toasted Oat & Nut Crust, Raspberry Whipped Cream

### FIORELLO'S GELATO OR SORBET / 12

Seasonal Flavors

## TEA & COFFEE

BLACK OAK ARTISAN TEA / 5

BLACK OAK ROASTERS COFFEE / 5

## DESSERT & FORTIFIED WINE

INNISKILLIN ICE WINE / 28

Niagara Peninsula

FONSECA "RUBY PORT" PORTO / 15

Gaia, Portugal

ALVEAR PEDRO XIMENEZ / 18

Spain

TAYLOR FLADGATE

10 YR OLD TAWNY PORTO / 12

Oporto, Portugal

## AFTER DINNER DRINKS

RUMPLESNUGGLER / 18

Hot Chocolate, Bailey's Irish Cream, Rumples Minze, Whipped Cream

MAPLE WHISKEY SOUR / 18

Whisky, Lemon Juice, Egg White, Maple Syrup

ESPRESSO MARTINI / 18

Vanilla Vodka, Espresso, Kahula, Bailey's Cream



COAST KITCHEN  
YOUNG DINER'S  
(12 & Under)

COAST KITCHEN BURGER / 16

Oak Ridge Farms Grass Fed Beef Patty, French Fries

CHEESY BUTTERED PASTA / 14

Add Chicken / 8

GRILLED CHEESE / 12

French Fries

CHICKEN STRIPS / 14

French Fries

SIDES

.....

FRENCH FRIES / 6

FRESH FRUIT / 6

BEVERAGES

.....

MILK / 3

CHOCOLATE MILK / 4

FRESH SQUEEZED ORANGE JUICE / 5

HOT COCOA / 4

LEMONADE / 3

DESSERTS

.....

VANILLA ICE CREAM / 6

## G R E A T R O O M

### **TIMBER COVE BOARD / 38**

2 Local Creamery Cheeses, 3 Cured Meats,  
Accoutrements, Grilled Bread

### **MEZZE BOARD/ 32**

Hummus, Eggplant Caponata, Moroccan Carrot Salad,  
Olive Tapenade, Grilled Pita

### **POINT REYES OYSTERS\* / 29**

Champagne Mignonette, Micro Greens, Tarragon

### **SMOKED ROCK COD RILLETTES / 20**

Salsa Verde, Micro Greens, Ciabatta

### **MIXED SPICED NUTS / 8**

Lime, Chili

### **ROMAINE CAESAR SALAD\* / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

- Add Shrimp or Smoked Salmon/ 12

- Add Grilled Chicken / 10

### **SUMMER MELON SALAD / 16**

Arugula, Honeydew, Watermelon, Cantaloupe, Mint,  
Champagne Vinaigrette, Feta, Spiced Pepitas

### **GRILLED SALMON WINGS / 17**

Blackening Spice, Charred Lemon

### **SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

### **HUMMUS WRAP/ 18**

Flour Tortilla, Hummus, Pitted Olives, Pickled  
Vegetables, Arugula, Olive Oil

### **\*COAST KITCHEN BURGER / 20**

Oak Ridge Farms Beef, Smoked Chipotle Aioli, Lettuce,  
Tomato, Onion, House Pickles, French Fries

-Add Bleu Cheese, Aged Cheddar, Swiss, Applewood  
Bacon, Avocado or Mushrooms / 4 EA

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C O A S T  
K I T C H E N



COCKTAILS / 18

LAVENDER BREEZE

Humboldt Vodka, Lemon Juice, Lavander Syrup, Honey Syrup, Club Soda

BLUSH & BLOOM

New Amsterdam Gin, Strawberry Infused Aperol, Paulaner Grapefruit Radler, Strawberries

OAXACA GOLD

La Luna Mezcal, Orange Juice, Cointreau, Carrot Orange Apple Juice, Lime Juice, Simple Syrup, Salted Rim

PINK TIDE

Plantaray Rum, Guava Necter, Coconut Milk, Lime juice, Ginger Beer

DRAFTS

EAST BROTHER'S OATMEAL STOUT / 8

Richmond, California

STONE DELIOUS HAZY / 8

Santa Rosa, California

FOG BELT "DEL NORTE" IPA / 8

Santa Rosa, California

ALMANAC, TRUE CALIFORNIA LAGER / 8

Alameda, California

BOTTLES & CANS

CORONA EXTRA / 7

MODELO / 7

NORTH COAST "SCRIMSHAW" PILSNER / 7

BEAR REPUBLIC RACER 5 / 7

LAGUNITAS IPA / 7

GOLDEN STATE "MIGHTY DRY" CIDER (16oz) / 7

O'HARA'S IRISH STOUT / 7

HOLY GHOST PILSNER / 8

LAGUNITAS HAZY NA / 5

FORT POINT "VILLAGER" NA / 5

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C O A S T  
K I T C H E N



WINE BY THE GLASS

SPARKLING

ROEDERER ESTATE BRUT / 20

Anderson Valley, California

PIPER SONOMA BRUT ROSE / 16

Sonoma County, California

FRATELLI COSMO, PROSECCO / 16

Vittorio Veneto, Italy

WHITE

'22 SENSES, CHARDONNAY / 22

Sonoma Coast, California

'24 G&C LURTON, SAUVIGNON BLANC / 14

Healdsburg, California

'20 RED CAR, CHARDONNAY / 16

Sonoma Coast, California

'22 APERTURE, SAUVIGNON BLANC / 20

Sonoma County, California

'23 PAUL MATHEW VINEYARDS, VIOGNIER / 18

Russian River Valley, California

ROSE

'25 SAINI, ROSE OF GRENACHE / 16

Dry Creek Valley, Sonoma County

RED

'21 BABY BLUE, BLUE ROCK VINEYARDS

CABERNET BLEND / 18

Alexander Valley, Sonoma County

'22 QUIVIRA, ZINFANDEL / 18

Dry Creek Rd, Sonoma County

'18 SEEBASS FAMILY VINEYARDS, MERLOT / 16

Mendocino County, California

'19 RUSSIAN RIVER ROYALE, PINOT NOIR / 16

Russian River, California

'24 ALMA FRIA, PINOT NOIR / 20

West Sonoma Coast, California

C O A S T  
K I T C H E N



HALF BOTTLES

- '23 Martin Ray, Pinot Noir, Sonoma Coast / 32
- '21 Beringer Vineyards, Cabernet Sauvignon, Knights Valley / 42
- '20 Chalk Hill Chardonnay, Healdsburg, California / 45
- '21 Banshee Pinot Noir, Healdsburg, Sonoma County / 45
- NV Roederer Estate "Estate Brut," Anderson Valley / 45
- Billecart Salmon, Le Reserve, France / 95

BUBBLES

- Zonin, Non-Alcohol Sparkling, Italy / 28
- Korbel Brut, Russian River, Sonoma County / 34
- Piper Sonoma, Brut Rose, Sonoma County / 45
- Prosecco, Fratelli Cosmo, Italian / 50
- '20 J Vineyards "J Cuvee" / 75
- NV Roederer Estate "Estate Brut," Anderson Valley / 82
- '21 Schramsberg, Blanc De Blanc, Calistoga, California / 90
- NV Laurent-Perrier Brut, La Cuvee, France / 150
- '18 Pieter Ferreira, Birdsong Rose, South Africa / 150
- Billecart-Salmon, Le Reserve, France / 160
- '19 Martin Ray Brut Rose, Sonoma Coast / 180
- NV Laurent-Perrier Rose, France / 240

SAUVIGNON BLANC

- '24 Rodney Strong, Sonoma County / 32
- '23 St. Francis, Sonoma County / 34
- '24 Acaibo, G&C Lurton, Sonoma County / 56
- '23 Blue Rock "Baby Blue Sauvignon Blanc," Sonoma County / 60
- '22 Twomey Cellars, Healdsburg, Sonoma County / 70
- '22 Aperture, Sonoma County / 72
- '23 Merry Edwards, Sauvignon Blanc, Anderson Valley / 82
- '22 Coup de Foudre, Napa Valley / 85

C O A S T  
K I T C H E N



M E R L O T

- '20 Vo-Kel, Sonoma Valley / 45
- '17 G&C Lurton, Sonoma County / 60
- '21 Textbook Merlot, Napa Valley / 60
- '19 Grgich Hills Estate "Estate Grown" Napa Valley / 105
- '18 Seebass Family Wines, Mendocino County / 105

C H A R D O N N A Y

- '23 Angeline Chardonnay, Sonoma County / 42
- '20 Red Car, Fort-Ross- Seaview / 65
- '23 Murder Ridge, Perli Vineyards, Mendocino / 72
- '23 Flowers, Sonoma Coast / 75
- '22 Croix "Narrow Gauge," Sonoma County / 75
- '23 Merry Edwards, Chardonnay, Anderson Valley / 84
- '22 Senses, Sonoma Coast / 90
- '23 Peay, West Sonoma Coast / 108
- '23 Wayfarer, WF2 Chardonnay, Fort Ross-Seaview / 110
- '18 Pont Neuf "Point Royal" / 140
- '19 Hirsch, Fort Ross Seaview /140
- '21 Chev, Russian River Valley / 180
- '21 Wayfarer Estate Chardonnay, Seaview-Fort Ross / 205
- '20 Hertelendy, "Woolsey Road Vineyard", Russian River Valley / 255
- '18 Aurata, Antica Terra, Willamette Valley, Oregon / 260\*

A L T E R N A T I V E W H I T E S

- '24 Halleck, Dry Gewarztraminer / 48
- '24 Armand, Riesling Kabinett / 50
- '24 Von Buhl, Bone Dry Riesling / 50
- '21 Heinz Eifel "Shine" Riesling / 52
- '23 Paul Mathew, Viognier, Russian River Valley / 60
- '23 Luddite, Chenin Blanc, Bot River, South Africa / 150

C O A S T  
K I T C H E N



ROSE

- '22 Line 39, California / 36
- '24 Saini Vineyards, Rose of Grenache, Dry Creek Valley, Sonoma County / 48
- '24 Furthermore Wines, Russian River Valley / 60
- '23 Flowers, Sonoma Coast / 80
- '23 Red Car, Sonoma Coast / 84
- '22 Valette Wines, Sonoma / 90

SYRAH & RHÔNE BLENDS

- '19 Red Car, Syrah, Sonoma Coast / 54
- '21 Saini, Grenache, Dry Creek Valley, Sonoma County / 50
- 21' Pharaoh Moans, Red Wine, Napa Valley / 135

PINOT NOIR

- '22 Martin Ray "Synthesis", Sonoma County / 68
- '22 Gehricke, Sonoma County / 68
- '21 Murder Ridge "Final Confession," Mendocino / 75
- '22 Paul Mathew Vineyards, Russian River / 80
- '22 Furthermore, Russian River Valley / 85
- '24 Belle Glos, Dairyman, Russian River Valley / 98
- '22 Merry Edwards Pinot, Russian River Valley / 120
- '22 Flowers, Sonoma Coast / 120
- '21 Emeritus, Pinot Hill, Sonoma County / 126
- '21 Valette Wines, Sonoma Coast / 150
- '21 Hirsch "San Andres Fault", Sonoma County / 160
- '23 Peay, Savoy Vineyard, Anderson Valley/ 175
- '22 Senses, Kanzler Vineyard, Sonoma County / 175
- '20 Valette Wines, Bush Crispo, Sonoma Coast / 180
- '23 Wayfarer, The Estate, Fort Ross- Seaview / 210
- '22 Senses, MCM88, Sonoma County / 210
- '21 Small Vines "TBH Vineyard" Sonoma Coast / 220

C O A S T  
K I T C H E N



Z I N F A N D E L

- '13 Seebass Family Wines "Old Vine," Mendocino / 68
- '22 Quivira Vineyards, Zinfandel, Sonoma County / 64
- '21 County Line, Sonoma Coast / 72\*
- '18 Wild Hog, Fort Ross-Seaview, Sonoma County / 75
- '22 Croix "1904", Sonoma County / 90

C A B E R N E T S A U V I G N O N

- '23 Martin Ray, Sonoma County / 52
- '21 Baby Blue, Blue Rock Vineyards, Sonoma County / 65
- '22 Vo-Kel "Zoella Vineyard", Alexander Valley / 80
- '22 Faust, Napa Valley / 105
- '16 Trinite Estate "Acaibo" / 120\*
- '22 Alma Fria, Sonoma Coast / 85
- '23 Aperture, Sonoma County / 105
- '21 Venge, Silencieux, Napa Valley / 140
- '13 Trinite Estate "Acaibo" / 140\*
- '19 Silver Oak, Alexander Valley / 175
- '19 Hamel Family Wine, Isthmus, Sonoma County / 180
- '20 The Setting, Alexander Valley / 180
- '16 Timber Cove, The Setting, Alexander Valley / 240
- '21 Valette "Oakville, Napa Valley" / 225
- '20 Ketcham Vineyards, Cabernet, Alexander Valley / 255
- '18 Continuum "Sage Mountain Vineyard," Pritchard Hill, Napa Valley / 510\*

W I N E S F R O M A R O U N D T H E W O R L D

- '21 Vitiano "Falesco", Italy / 36
- '23 Sartori Sella Soave Classico, Italy / 45
- '23 Sartori, Pinot Grigio, Italy / 45
- '22 Villa Antinori "Toscana", Italy / 54
- '23 Brookdale, White Blend, South Africa / 85
- '21 Vietti, Barolo, Italy / 90
- '20 Luddite, Shiraz, Bot River, South Africa / 180



## MOCKTAILS

### BEE'S EASE

Lavendar-Mint Syrup, Lemon Juice, Honey Syrup, Club Soda / 12

### GREEN REFRESHER

Cucumber, Green Tea, Apple Juice, Simple Syrup, Lime Juice / 12

### BERRY GINGER FIZZ

House-Made Berry Jam, Grapefruit Juice, Ginger Beer / 12

### CHERRY BOMB

Luxardo Cherry Syrup, Ginger Beer, Lime Juice / 12

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# timber COVE

## JULY 4<sup>th</sup> BARBEQUE BUFFET

### MIXED GREEN SALAD

Carrot, Radish, Pecorino, Toasted Almonds, Honey Sherry Vinaigrette

### HOUSE POTATO SALAD

Fingerlings, Bacon, Egg, Scallion, Whole Grain Mustard, Mayonnaise

### BARBEQUE PORK RIBS

House Barbeque Sauce

### HERBED MARY'S CHICKEN

### GRILLED BEEF SAUSAGE

### GRILLED CORN

### MACARONI & CHEESE

### BREAD ROLLS

Water Upon Request. 20% Gratuity Added To Parties Of 6 or More. 3% BOH Service Fee Added To All Checks  
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WAYFARER LUNCHEON  
Wednesday July 29th, 2026

**DUCK CONFIT TOAST**

Seeded Multigrain, Mostarda, Arugula

**ROCK COD RILLETTE**

Ciabatta, Salsa Verde

**HEIRLOOM TOMATO BLT**

Sonoma County Bacon, Garlic Mayo, Sourdough

**SMOKED TROUT SALAD NICOISE**

Tomato, Green Beans, Olives, Potato, Dijon Lime  
Vinaigrette

**HEIRLOOM TOMATO & MOZZARELLA  
SALAD**

Basil Pesto, Balsamic

**MIXED GREEN SALAD**

Shaved Radish, Carrots, Honey Sherry Vinaigrette, Estero  
Gold Cheese

**ASSORTED MINI TARTS**

**\$125 Per Person**

Water Upon Request

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C O A S T  
K I T C H E N



Wayfarer Vineyards Dinner  
Thursday July 30<sup>th</sup>, 2026

Welcome Pour

2024 Wayfarer WF2 Rose

First

Summer Vegetable Salad  
Gazpacho, Heirloom Tomatoes, Cucumber, Onion, Basil  
2024 Wayfarer WF2 Rose

Second

Corn & Dungeness Crab Risotto  
Fresno & Poblano Peppers, Miso Breadcrumbs  
2020 Wayfarer Chardonnay 'The Estate'

Entree

Huckleberry Smoked Mary's Duck  
'Pressed' Confit, Porcini Potato Gratin, Grilled Broccolini, Huckleberry Gastrique  
2023 Wayfarer Pinot Noir 'The Estate'

Cheese Course

Point Reyes Blue, Midnight Moon, Estero Gold  
2023 Wayfarer Syrah 'The Estate'

Sweet Finish

Chocolate Truffles

\$195 per person

Chef Partner  
Seadon Shouse

Executive Chef  
Alan Bedient

Sous Chefs  
Rosa Hernandez, Mamadou Dijjene

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**COVE**

C O A S T  
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