Olive Oil Tasting
Trilogy of Estate Extra Virgin Olive Oils, 5.99
Roi: Unfiltered, buttery, mild peppery finish-Italy, Alziani: Classic Niçoise, light, flowery and elegant -France
Maussane: Late harvest, buttery, black olive flavor-France, Served with baguette and Himalayan coarse salt

Lobster Soufflé
Butter poached lobster and fontina cheese folded into a fluffy soufflé. Served with a lemon vin blanc 6.99

Duck Egg with Cranberry Chutney
with a salted sous vide duck egg and a buckwheat waffle 5.99

Mock Eel
Our house specialty of uniquely cut crispy shitake mushrooms, sweet ginger and garlic soy sauce 6.99

Wild Mushroom Toast
Sweet ricotta, roasted garlic, sunny side up quail egg and caramelized onions 6.99

Hi-Ya-Yakko
Emperor’s ice chilled house-made tofu on a Himalayan salt plate with wakame salad. Served with daikon radish, grated ginger, wasabi and marinated cucumbers and a warm sake martini with Umeboshi Japanese plums.
Served vegan with house smoked seaweed or non-vegan with dried tuna 6.99

Foie Gras Crème Brûlée
House-made crackers and kumquat chutney 7.99

Provolone Bolognese
Baked provolone cheese on a cedar plank. Served with slow roasted tomatoes, ragu Bolognese sauce and grilled flat bread 5.99

Soups and Greens

Caramelized Brussel Sprouts
Blood orange vinaigrette, sautéed oyster mushrooms, sage oil 6.99

Warm Spinach Salad la Catalane
with bacon-wrapped almond and Maytag blue cheese stuffed dates 6.99

Chinese Ramen Noodle Soup
Pork belly, chicken and baby bok choy 5.99

Cauliflower Soup
Roasted cauliflower florets, toasted almonds, golden raisins and sage 4.99
Large Plates

**Vegan Wellington**
Grilled trio of mushroom wrapped in spinach, roasted red bell pepper and buttercup squash puree in flaky puff pastry. 
Served with roasted garlic mashed potatoes and Romesco Sauce 19.99

**Pan Roasted Quail**
Stuffed with cornbread, pancetta and maitake mushrooms, with smoked ham hock jus and rustic bread panzanella salad 22.99

**Lamb Chops**
Char-grilled American lamb chops, cracked bulgur wheat porridge, wilted baby spinach, port wine jus and rustic ratatouille 26.99

* **Berkshire Pork Chop**
Char-grilled Berkshire pork chop, with sweet cherry gastrique and crispy pork belly risotto 26.99

**Damn Yankees Pot Roast**
Six hour braised chuck roast with red wine, tomato, mushroom and garlic herb sauce, with garlic mashed potatoes, crispy shoestring onion rings and butter glazed carrots 24.99

* **Steak and a Bone**
Char-grilled filet mignon of beef, on a bed of white bean puree with garlic demi-glace, roasted marrow bone and a parsley salad 29.99

**Rainbow Trout**
Pan roasted trout with red quinoa hash and brown butter hazelnut sauce 24.99

**Veal Flank Steak**
with creamy black garlic grits, braised baby fennel and Makers Mark butter demi-glace 26.99

Desserts made daily by the Secchia Institute for Culinary Education Pastry class

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**Allergy Alert Notice:** We cannot guarantee that any of the products used in this restaurant are completely allergen free.

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Heritage is committed to purchasing and serving responsibly sourced seafood without compromising the future of our oceans.

Our program is in accordance with Monterey Bay Aquarium's Seafood Watch.

We accept Visa, MasterCard, Discover, RaiderCard, Cash, and Check