

S Welsh vegetable croquettes 8
M Kohlrabi Brandade 10
 salt cod, kohlrabi, garlic-rubbed grilled bread
A Fried Calamari 16
 romanesco, jalapenos, lime-harissa aioli
L Smoked Salmon Cakes 14
 meyer lemon ginger sauce
L Seasonal Soup 12
E Dawn Ranch Salad 14
 butter lettuce, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch
R Wilted Kale Salad 14
 grilled pears, roasted turnips, pistachios, garden herbs, apple cider vinaigrette

L Penne Pasta 22
 broccoli, sausage, ricotta
A Mushroom Enchiladas 27
 braised cabbage, ancho chili sauce, creme fraiche
R Roasted Organic Half Chicken 29
 herbed french fries, shallots
G Braised Pork 28
 creamy polenta, wild arugula, fermented cabbage
E Grilled Hanger Steak 32
 parsnip puree, mushroom sauce, truffle oil
R Seared Cod 32
 sauteed brussels sprouts, meyer lemon sauce

S Romanesco Gratin 10
I Charred Broccoli 10
D DRL Cheddar Camp Biscuits + Chive Butter 8
E Roasted Root Vegetables 10
S Red Bird Bakery bread + Spring Hill Butter 5

S Dawn Ranch Apple Bread Pudding 10
W Chocolate Pots De Creme 10
E Ginger Creme Brulee 10
E Dawn Ranch Chocolate Bark 8
T [pairs with Meletti amaro 10]
S Seasonal Sorbet 8

BY THE GLASS

Korbel Natural Sparkling 8
Rodney Strong Chardonnay 8
Andis Sémillon, Amador County 10
Martin Ray Noir, RRV 12
Textbook Merlot, Alexander Valley 13
Kith & Kin Cab Sauv, Napa Valley 16

ON TAP

Deschutes Fresh Squeezed IPA 8
Social Kitchen Pilsner 7
Gowan's Heirloom Cuvée Cider 8
Sonoma Springs Kolsch 7
Drakes Brightside Extra Brut IPA 7
Lost Coast Tangerine Wheat 7

AFTER SUPPER

Quintana de la Rosa Late Vintage Port 12
I Vignaioli Di Stefano Moscato d'Asti 7
Remy Martin VSOP 14
Martell VSOP Medallion 14
Meletti Amaro 12
Hennessy 12

Acqua Panna 6
San Pellegrino 6
House bottled water upon request
Corkage Fee - \$25/750ml bottle

B
U Korbel Natural Sparkling, RR 32
Borgo Magredo Prosecco 28
B J Brut Cuvée 40
B
L
E
S
Frog's Leap, Rutherford 42
Cambria, Santa Maria Valley 45

R
O
S
É

W Andis Sémillon, Amador County 39
Hahn Pinot Gris, Monterey Country 33
H Matanzas Creek Sauvignon Blanc, Sonoma County 40
I Preston Sauvignon Blanc, Dry Creek 33
T Halleck Sauvignon Blanc, RRV 65
E Merry Edwards Sauvignon Blanc 60
S Rodney Strong Chalk Hill Chardonnay, Sonoma County 35
Diatom Chardonnay, Santa Maria Valley 63
Hook and Ladder Chardonnay, RRV 40
Benovia Chardonnay, Fort Ross-Seaview 86

R Merry Edwards Pinot Noir, RR 80
E Wild Hog Pinot Noir, Fort Ross-Seaview 42
Copain Pinot Noir, Anderson Valley 70
D Gary Farrell Pinot Noir, RR 82
S Papapietro Perry Pinot Noir, RR 98
Shug Pinot Noir, Carneros (375ml) 34
Dashe Zinfandel, Dry Creek 42
Papapietro Perry Zinfandel, Dry Creek 75
Wild Hog Zinfandel, Fort Ross-Seaview 42
Textbook Merlot, Napa Valley 44
Roth Merlot, Alexander Valley 36
Selby Merlot, Sonoma County 43
Kith & Kin Round Pond Estate Cabernet Sauvignon, Napa Valley 63
Cain Concept Cabernet Sauvignon Blend, Napa Valley 75
L. Preston Syrah Blend, Dry Creek 40
Sean Thackery Pleiades, CA Red Blend 40
Elyse C'est Si Bon Grenache Blend, Foothills 42

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