



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

**first courses**

**red bell pepper and smoked paprika soup**  
with crispy saffron arancini  
\$12

**red beet and blood orange salad**  
sausalito springs watercress, sheep's milk feta,  
preserved meyer lemon and candied walnuts  
\$13

white, red, baby, and french round **carrot salad**  
mâche, raitha, red sumac, raisin purée, pistachio  
\$14

stockton **green asparagus**  
pan-seared, raw, and tempura  
with soy caramel, pickled shiitakes, toasted nori  
\$13

**little gem lettuce** with mustard-dill vinaigrette,  
rye croutons, trout roe, radish, cucumber  
and smoked trout rillettes  
\$14

hawaiian yellowfin **tuna carpaccio**  
avocado-cilantro mousse, ponzu gelée  
and steam bun crisps  
\$16

**sunchoke and sweet onion bisque**  
panzanella of piquillo peppers,  
house-cured lomo and marjoram  
\$11

**chilled confit of foie gras**  
rhubarb, vanilla, arugula, gingersnaps  
\$19

**yukon gold potato gnocchi**  
alla carbonara with fines herbes,  
english peas and house-cured guanciale  
\$13

**soft-boiled lily's egg**  
white sturgeon caviar, frisée  
and a griddled english muffin  
\$18

**hearth-baked sea salt flatbread**  
romesco sauce, salsa verde,  
white bean puree with pimenton de la vera  
\$9

**pasilla chile-rubbed pork cheek tacos**  
avocado, cilantro, and lime crema  
\$12

**main courses**

green garlic and artichoke **pistou**  
annelli, navy beans and conserved tomatoes  
\$18

house-made **ricotta agnolotti**  
broccoli rabe, chili flake, roasted garlic  
and parmigiano-reggiano  
\$25

**pacific halibut à la nage**  
hearts of peach palm, artichoke ravioli,  
niçoise olive vierge and sorrel  
\$30

grilled loch duart **salmon**  
coconut jasmine rice, radish salad, bok choy,  
house recipe red curry, pickled young ginger  
\$27

pan-roasted **diver scallops**  
farro, hen-of-the-woods, pine nut butter,  
fava leaves and roasted garlic persillade  
\$28

crispy skin **petaluma chicken** a la plancha  
with sweet pea puree, beet relish,  
pea tendrils and horseradish sauce  
\$26

tenderloin, shoulder and belly of **duroc pork**  
house recipe ramen noodles, ginger broth  
fresh herbs and fresno chiles  
\$27

snake river farms **bavette steak**  
potato rösti, garlic creamed leeks,  
butter poached king trumpets and bordelaise  
\$36

painted hills ranch **beef shortribs**  
creamy anson mills polenta, gremolata,  
bloomsdale spinach and red wine jus  
\$26

**LUCKY PIG**

**slow-roasted shoulder of long and bailey duroc pork**  
black sesame crepes, pickled pineapple, mongolian peanuts,  
lettuce cups and more. serves two; some assembly required \$36

**DINNER: APRIL 4, 2010**

