

Healdsburg Charcuterie

707-431-7213

DINNER MENU

APPETIZERS

CAESAR SALAD

TOPPED WITH HERBED CROUTONS
AND PARMESAN CHEESE 8.50

"THE CHARCUTERIE PLATE"

WITH ROSETTE DE LYON SALAMI, DUCK RILLETTE, PORK PEPPER PATE,
GARLIC SALAMI, OLIVES AND CORNICHONS 14.50

ESCARGOTS BOURGUIGNON FARCIS

WITH HERBED BUTTER 12.50

BAKED NUT-CRUSTED BRIE

WITH ROASTED GARLIC SERVED WITH CROSTINI 9.25

PORTABELLA AND CRIMINI MUSHROOM FRICASSEE 8.50

ENTREES

SERVED WITH SOUP OR SALAD OF BABY MIXED GREENS WITH
TOASTED ALMONDS. CHOICE OF DRESSINGS ARE
VINAIGRETTE, POPPYSEED OR GORGONZOLA CHEESE

HOUSE-CURED PORK TENDERLOIN

WITH BRANDY AND BROWN SUGAR SAUCE 25.50

DUCK LEGS CONFIT

SERVED WITH GREEN PEPPERCORN AND BRANDY CREAM SAUCE
26.00

RIB-EYE STEAK

WITH GORGONZOLA CHEESE AND ROASTED GARLIC CREAM SAUCE
28.00

ROASTED CHICKEN

IN RED WINE, SMOKED BACON AND MUSHROOMS
SERVED IN ITS OWN CASSEROLE 22.50

BLACKENED RED MEAT TROUT

SERVED WITH A LEMON AIOLI 20.00

DINNER MENU

PASTA & VEGETARIAN ENTREES

FUSILLI PASTA

WITH SMOKED CHICKEN, SUN DRIED TOMATOES AND BASIL CREAM SAUCE.

TOPPED WITH PARMESAN CHEESE 19.75

WHOLE WHEAT SPAGHETTI

WITH ASSORTED MUSHROOMS, ROASTED GARLIC AND FRESH BABY SPINACH. TOPPED WITH WHITE TRUFFLE OIL AND PARMESAN CHEESE

18.50

CHICKEN STRIPS PICCATA

OVER RIGATONI PASTA WITH

WHITE WINE, LEMON, TOMATOES AND CAPER SAUCE 19.25

VEGETARIAN POLENTA PIE 16.50

SERVED IN AN IRON SKILET. CHANGES DAILY.

LIGHT DINNERS

BLACKENED CHICKEN CAESAR SALAD

WITH HERBED CROUTONS AND PARMESAN CHEESE 16.00

SEBASTOPOL SALAD

WITH FUJI APPLE, WALNUTS,
GORGONZOLA CHEESE, GOLDEN RAISINS
AND POPPYSEED DRESSING 15.50

SONOMA SALAD

WITH BRIE, SMOKED BACON, GRAPES,
ALMONDS AND VINAIGRETTE DRESSING 16.00

SMOKED CHICKEN SALAD

WITH MANGO, JICAMA, PINE NUTS AND ORANGES
IN VINAIGRETTE DRESSING 16.00

NO SEPARATE CHECKS PLEASE
\$3.75 CHARGE FOR SHARING AN ENTRÉE
18% GRATUITY ADDED TO PARTIES OF 5 OR MORE
\$15.00 CORKAGE FEE PER BOTTLE (UP TO 750ML)