

Pilot House and Delta Lounge all day menu

starters

daily soup your server will present chef's fresh inspiration.

onion soup comté cheese gratineed, toasted sliced baguette.

grilled flat iron filet and roasted peppers skewers inspired dips.

bruschette (select three),

- fresh tomato, niçoises olives, fresh herbs, garlic, parmigiano-reggiano
- white beans, niçoises olives, tomatoes and garlic
- goat cheese fromage blanc, chopped walnuts and fresh thyme
- mozzarella, roasted pepper strips, fresh basil, sun-dried tomatoes
- portobello mushroom, fresh thyme, onions, red pepper, garlic, rosemary aioli
- spicy shrimp bruschetta

prawn martini cognac aioli and horseradish cocktail sauce.

red eye tuna tartare white truffle oil, lotus root chips.

seafood platter oysters, clams, prawns, lobster medallions, seared scallops, smoked wild salmon, mignonette, cognac aioli, horseradish cocktail sauce.

cheese flight parade of artisan and farmhouse cheeses, special seasonal menu

salad*

heirloom apple, local walnut and point reyes original blue cheese

mixed greens, champagne vinaigrette.

fresh chèvre, roasted heirloom beets and watercress

redwood hill fresh goat cheese, filbert nuts, grapefruit vinaigrette.

mandarin grilled chicken

local greens, green onions, mandarin orange segments, napa and red cabbage, wontons, rice noodles, sesame ginger vinaigrette.

delta king chop

gathered local greens, grilled breast of free range chicken
persillé du beaujolais cheese, applewood-smoked bacon, avocado, tomatoes
hard-boiled farm eggs, shallot-blue cheese vinaigrette.

spicy beef salad

arugula and greens, japanese cucumber, tomatoes, broiled flat iron filet, green onions
lemongrass, cilantro, thai spicy lime sauce.

caesar

heart of romaine, parmigiano reggiano, croutons.

maine lobster salad

half or whole fresh wild maine lobster, butter lettuce, japanese cucumber, avocado
tossed tomatoes, semi-hard farm egg, lemon emulsion.

*no split of half-size salad - parties of six and over will receive one check including 18% gratuity
delta king is a smoke-free establishment

sandwich

served with local mixed greens, champagne vinaigrette

grilled chicken breast

apple smoked bacon, seckel pear, farmhouse roquefort, wild arugula, blue cheese sauce.

croque monsieur

crusty country tartine, mornay sauce, comté cheese, ranch ham.

marinated flat iron filet

fontina val d'aosta cheese, caramelized onions, roasted peppers, olive oil, fleur de sel.

delta burger (*choice of pommes frites or local mixed greens*)

lettuce, tomato, caramelized sweet onions, roquefort butter, applewood smoked bacon.

vegetarian

grilled portobello mushroom, tossed wild arugula, tomatoes, olive tapenade, aged manchego cheese.

side order

delta king pommes frites.

pasta and grain

porcini mushroom risotto

parmigiano-reggiano, white wine, sautéed onions.

white prawn spaghetti fra diavolo

spicy tomato sauce, fresh oregano and basil, garlic and shallots.

pappardelle and gaggiano sausage

wild mushrooms, white wine, fresh herbs, garlic.

natural country beef

healthy land, healthy principles, healthy animals, happy consumers

new york steak

potato aligot, black trumpet ragout, rainbow chard, rum au poivre.

filet mignon

anna potatoes, root vegetables, marchand de vin sauce.

rib eye steak

roquefort butter, crispy sweet onion rings.

flat iron filet

delta king pommes frites, salad, shallot vinaigrette.

fresh maine lobster (1 _ pound)

lobster with garden herb butter

saffron risotto, baked tomato provençale.

add a fresh maine lobster to any beef entrée

served with drawn butter.

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main course

available from 4:00 pm until closing

fishmonger recommendation

your server will present today's special, market price

divers' scallops

wrapped in applewood-smoked bacon, winter vegetables, farro risotto.

roasted farm raised half chicken

fresh herbs, braised cabbage, herbed fingerling potatoes.

sonoma moulard duck two ways

seared breast, leg and thigh confit, garnet yam pureed, autumn vegetables.

du breton pork chop

garlic mashed potatoes, braised red cabbage, grain mustard and sage jus.

kobe beef short ribs

fingerling potatoes, wild mushrooms, cipollini onions, applewood-smoked bacon.

braised lamb shank

aligot potatoes, winter vegetables.

rack of lamb in potato crown

root vegetables, merlot deglaze.

prix fixe

available from 4:00 pm until closing

starter choose one

daily soup
bruschetta

iron flat steak roasted pepper skewer
caprese

salad choice of one

fresh chèvre, roasted heirloom beets
heirloom apple, walnuts, point reyes bleu

caesar salad
mixed greens from local farm

entrée select one

risotto with fresh tomato and basil
pappardelle and gaggiano sausage
fishmonger recommendation

roasted farm-raised half chicken
du breton pork chop
braised lamb shank

dessert choose from our dessert menu

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P i l o t H o u s e a n d D e l t a L o u n g e all day menu

cheese and wine parade

an ancestral tradition

all cheese plates are served with fresh and preserved fruit, “grateful bread bakery” breads
choose a minimum of three cheeses

california

aged bandaged wrapped cheddar fiscalini farms, “best farmhouse cheese in america”
wine cabernet sauvignon

humboldt fog cypress grove, arcata – aged goat cheese, delicate and complex
wine pinot noir

original blue point reyes – made from hormone-free raw cow’s milk, california best blue
wine waterbrook, syrah 2004, columbia valley, washington

belgium

chimay grand cru abbaye de chimay – semi hard cow’s milk cheese, gentle flavor
wine gewürztraminer, zind-humbrecht, 2004, alsace, france

great britain

stilton borough market foods, england – cow’s milk , full of nutty and fruit flavors
wine port

spain

manchego viejo la mancha – raw manchega sheep’s milk, piquant and nutty
wine finca antigua, tempranillo 2004, la mancha, spain

italy

fontina val d’aosta piedmont – raw cow’s milk, rich fruity flavors
wine vouvray, domaine des locquets 2003, france

toma ovi caprina cuneo – goat’s and sheep’s milk, intense mellow flavors
wine fruity savoy wine, mairignan or seyssal

france

comté grand affinage franche-comté – raw cow’s milk, hazelnut, walnut and fruit flavors
wine vin jaune

morbier franche-comté – raw cow’s milk, blend of cream and fruit taste
wine pouilly fumé, les rabichottes, célestin blondeau, 2003, verdigny, france

persillé du malzieux lozère –the other roquefort, raw sheep’s milk, mushroom and slightly salty
wine port

tomette des alpes provence – cow and goat’s milk, full flavor
wine zinfandel

persillé du beaujolais auvergne, raw cow’s milk semi-soft and full blue flavor
wine australian syrah

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we acknowledge and thank the local farmers, ranchers, fishermen and artisans
who made it possible for us to present this menu for you to enjoy
Chef Julian Vasquez