



Smaller

Lentil & Chard Soup 7
Vegan

French Onion Soup 8
Classic Gratinee

Simple Green Salad 7
Baby Lettuces, Verjus Vinaigrette, Croutons

Bistro Salad 12
Frisee, Poached Duck Egg, Duck Confit & Cracklings, Sherry Vinaigrette

Spinach Salad 11
Crispy Pork Belly, Roasted Beets, Walnuts, Blue Cheese, Maple-Cider Dressing

Risotto 13
Foraged Mushrooms, Arborio Rice, Fontina Cheese, Truffle Broth

Seafood Plate 15
Dungeness Crab, Poached White Shrimp, Smoked Mussels,
Littlegem Lettuce, Avocado, Cucumber, Citrus Vinaigrette

Gnocchi 13
Pan-fried Veal Sweetbreads & Heirloom Squash, Sherry Jus

Beef Carpaccio 13
Filet Mignon, Pickled Shallots, Fried Capers, Dijon, EVOO, Crostini

*Baxter's credo is to create a menu using the finest seasonal ingredients available,
using organic and sustainable products from local farmers and ranchers whenever possible.
Our philosophy is to present this Northern California cuisine in a simple yet modern approach.*

Chef de Cuisine Michael Plapp



Larger

Vegetarian Entree 22

Exotic Mushrooms, Lentils, Spinach, Baby Carrots, Celery Root Puree

Pacific White Sturgeon 27

Smoked Butter Poached Filet, Lyonnaise Potatoes, Horseradish Roasted Beets

Atlantic Sea Scallops 28

Celery Root Puree, Bloomsdale Spinach, Caper-Raisin Relish

Sonoma Half Chicken 24

Caramelized Chard, Vadouvan Spiced Lentils and Chickpeas, Naan

Colorado Lamb Tordelli 27

Roasted Squash Stuffed Pasta, Braised Shoulder Sugo, Ricotta Salata

Berkshire Pork Saltimbocca 27

Loin Cutlet with Prosciutto & Sage, Roman Gnocchi, Broccoli Rabe

Natural Beef Duo 32

Roasted Filet and Braised Cheeks, Potato Puree, Baby Carrots, Leeks & Parsnips

Grilled Cervena Venison Steak 33

Buckwheat Spaetzle, Juniper Roasted Endive, Apples and Chestnuts

Sides — each 6

Pommes Frites, Sautéed Spinach, Rapini, Potato Puree

Please see wine list for corkage policy.