



Small Plates

Calamari

wild squid lightly battered fried with lemon slices and sage leaves served with a spicy taiwanese basil aioli sauce

North Coast Cheese Plate

assorted cheese from local producers served with house-made strawberry rhubarb preserves

Tuna Tartare

raw ahi tuna marinated with sun dried tomatoes, capers and sweet onions served with crispy wonton chips

Butter Leaf Salad

butter lettuce with local blue cheese, seasoned walnuts, sweet onions and a lemon citronette, a house special

Gaia's Farm House Soup

hearty vegetable soup prepared with cabbage, broccoli rabe, green beans and sun-dried tomatoes thickened bread and topped with a garlic crouton and organic napa valley extra-virgin olive oil

Sea Scallop Sliders

grilled sea scallops wrapped in natural bacon served on mini whole wheat rolls with tomatoes and aioli

Spring Salad

organic baby greens with fennel and local strawberries with a honey balsamic vinaigrette

Caesar Salad

romaine lettuce hearts, classic caesar dressing, croutons, and grana padana cheese

Large Plates

Grilled Vegetable Plate

grilled assorted vegetables served with lemon and local organic olive oil

Capellini with Vegetable Ragu

angel hair pasta with finely diced vegetables sautéed with garlic, basil and local organic extra virgin olive oil

Petrale Sole

sautéed with julienne vegetables, pink peppercorns and tarragon burre' blanc



Large Plates

Seafood Spinach Gnocchi

house-made potato and spinach dumplings served with shrimp and scallops in a sweet curry cream sauce

Gaia Salmon

grilled naturally raised salmon on a bed of roasted crimini mushrooms and arugula served with a spicy teriyaki honey glaze

Gaia Burger

choice of local Long Meadow Ranch grass fed beef patty or vegetarian patty served local blue cheese, crispy onions and fries

Chicken Shitake

marinated local free range chicken breast grilled and served with a shitake mushrooms, leeks and teriyaki sauce on steamed rice

Grilled Lamb Chops

fresh California lamb grilled with asparagus and sweet peppers served with a spicy balsamic, ginger sauce

New York Steak

12-oz grilled Niman Ranch beef, sliced and served on a bed of local arugula, mushrooms and sweet onions with a truffle herb oil

Braised Lamb Shank

California lamb shanks slow cooked with local zinfandel wine served on a bed of mint and scallion couscous

Sweet Plates

Chocolate Torte

flour less chocolate torte served with warm chocolate ganache and almond brittle

Buttermilk Panna Cotta

Italian style egg free custard with raspberry purée and seasonal berries

Crème Brûlée

vanilla bean custard with crispy sugar crust

Ice Cream and Vinegar

vanilla ice cream with strawberries and aged balsamic vinegar

Beverages

Mineral water (liter)

Organic coffee

Organic tea

Soft drinks or ice tea

Draft beer

Bottled beer

Organic beer

16% service charge added to parties of eight or more

3600 Broadway Street, American Canyon, CA 94503 (707) 674-2100



Wine List

Wines by the glass

<u>Vintner</u>	<u>Wine</u>	<u>Appellation</u>	<u>Vintage</u>
Mumm Napa	Brut Prestige	Napa	NV
Kris	Pinot Grigio	Alto Adige	06
Long Meadow Ranch	Sauvignon Blanc	Ruttheford	06
Cartlidge and Browne	Chardonnay	Napa	06
Trinchero Family	Pinot Noir	Napa	05
Long Meadow "Ranch House"	Cabernet, Blend	Napa	05
Cartilidge and Browne	Merlot	Napa	05

White wines by the bottle

<u>Vintner</u>	<u>Wine</u>	<u>Appellation</u>	<u>Vintage</u>
Mumm Napa	Brut Prestige	Napa	06
Kris	Pinot Grigio	Alto Adige	06
Hall	Sauvignon Blanc	Napa	06
Long Meadow Ranch	Sauvignon Blanc	Rutherford	06
Cartlidge and Browne	Chardonnay	Napa	06
Hess "Su'Skol Vineyard"	Chardonnay	Napa	06
MacRostie	Chardonnay	Carneros	06
Pellegrini	Chardonnay	Russian River	06
Sonoma Cutrer "River Ranches"	Chardonnay	Russian River	06
Folie A Deux "Menage a Trois"	White Blend	Napa	07
Clay Station	Viognier	Lodi	06

Red wines by the bottle

<u>Vintner</u>	<u>Wine</u>	<u>Appellation</u>	<u>Vintage</u>
Trinchero Family	Cabernet	Napa	05
Rutherford Ranch	Cabernet	Napa	05
Long Meadow Ranch	Cabernet	Napa	04
"Ranch House Red"	Cabernet, Blend	Napa	05
Robert Craig "Affinity"	Cabernet, Blend	Napa	05
Cartlidge and Browne	Merlot	Napa	05
Ceago "Camp Masut"	Merlot	Mendocino	03
Cain Cuvee	Merlot, Blend	Napa	NV5
Trinchero Family	Pinot Noir	Napa	06
Neyers "Old Lakeville Road"	Syrah	Sonoma	05
Seghesio	Zinfandel	Sonoma	06
Seghesio "Old Vines"	Zinfandel	Sonoma	06

No corkage fee for wines not purchased from the restaurant 7

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