

L e d f o r d H o u s e R e s t a u r a n t

April 2008

Menu

Tasters

Artisanal cheese plate 12.00
Soup du Jour 7.00
Soup de Poisson 8.00 / 12.00

Small Plates

Escargot, Garlic Pistis Butter 10.00
Whole Garlic Roasted, Olive Oil, Thyme & Chevre 8.00
Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 12.00
Roast Beets, Humboldt Fog Goat Cheese, Hazelnuts & Arugula 12.00
Garden Greens with Basil Vinaigrette, Bleu Cheese & Crostini 8.00
Oysters on the Half Shell with Tomato Horseradish Sorbet 12.00 / 22.00
Tart with Artichoke, Caramelized Onions & Goat Cheese 10.00
Mussels with Sherry, Tomato, Saffron & Paprika 14.00

Entrees

Fish Stew

white wine, tomato, fennel & saffron broth with crostini & aioli 22

Cassoulet

cannellini beans, lamb, pork, garlic sausage & duck confit 24

Braised Rabbit

white wine dijon mustard sauce & thyme 26

Leg of Lamb

cabernet balsamic reduction & rosemary 29

Pacific Halibut

ruby grapefruit beurre blanc 27

Filo Wrap

eggplant, sun dried tomato, barley,
peas & black chanterelle, carrot saffron sauce 24

Duckling

strawberry tarragon, the breast boneless & the leg "en confit" 29

Grilled Rib Steak

rosemary horseradish crème fraiche 34

Gnocchi

gorgonzola cheese, cream & toasted walnuts 10/16

Nightly Pasta Bistro Specials

Executive Chef: Lisa Geer

Maitre'd: Tony Geer

Personal checks, cash, Visa, MasterCard and American Express accepted.

18% gratuity will be added for parties of five or more.

Corkage 15.00

The Ledford House Restaurant
3000 N. Highway One Albion Ca 707.937.0282