

Ledford House Restaurant

Bistro Dining Wed-Sun 5:00 Ocean view Jazz

NOVEMBER 2009

MENU

Tasters

Artisanal cheese plate 12.00

Soup de Poisson 8.00 / 12.00

Soup du Jour 7.00

Small Plates

Escargot, Garlic Pastis Butter 12.00

Whole Garlic Roasted, Olive Oil, Thyme & Chevre 10.00

Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 12.00

Caramelized Onions, Butternut Squash, Gruyere & Chanterelle Tart 12.00

Roast Beets, Humboldt Fog Goat Cheese, Hazelnuts & Arugula 12.00

Garden Greens with Basil Vinaigrette, Bleu Cheese, Crostini & Flowers 8.00

Oysters on the Half Shell with Tomato Horseradish Sorbet 12.00/22.00

Entrees

fish stew

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

cassoulet

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

rabbit

white wine, dijon mustard & thyme 27

leg of lamb

grilled, red wine, garlic, rosemary 29

shrimp

spicy, mustard & honey 26

roast garlic flan

mushroom, roast garlic flan & ratatouille, parmesan crisp 24

duck

dried cherry armangac

breast boneless & the leg "en confit" 29

steak

filet mignon, rosemary, herb butter 29

gnocchi

tomato, basil, garlic & olive oil 12/16

Nightly Pasta \$12/16

Bistro Special \$25

Executive Chef: Lisa Geer

Maitre'd: Tony Geer

Personal Checks, Cash, Visa & Master Card accepted.

18 % gratuity suggested for parties of 5 or more

Corkage 15.00

The Ledford House Restaurant

3000 N. Highway One

Albion Ca

707.937.0282