



# Ledford HOUSE

Wednesday – Sunday 4:30-8:30 707.937.0282

**Pacific Oysters** on the Half Shell with Tomato Horseradish Mignonette 6 for \$18  
**Cheese Plate** with Quince Membrillo & Crostini \$15

**Soup au Pistou** White Bean, Vegetable & Pesto Soup \$10  
**Rustic Tart** with Caramelized Onion, Gorgonzola & Tomato \$12  
**Duck Paté** with Lavender Jelly, Dijon Mustard & Pickled Red Onion \$14  
**Steak Tartare** with Potato Gaufrettes & Dijon Mustard \$16  
**Whole Roasted Garlic**, Olive Oil, Herbs de Provence & Chevre \$12  
**Escargot** baked with Garlic Pastis Butter, Parsley, Garlic & Lemon \$18  
**Roast Beet** Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad \$16  
**Garden Greens** with Basil Vinaigrette, Bleu Cheese & Crostini \$12

**MUSSELS PROVENÇAL** Steamed in White Wine, Garlic, Parsley, Olive Oil & Lemon \$22

**BOURRIDE** French Fish Stew with Saffron, Potato, Fennel, Tomato & Garlic Aioli \$28

**POLENTA TORTA** layered with Eggplant, Peppers, Fontina & Mozzarella Cheese \$28

**RABBIT** Half a Rabbit Braised in White Wine, Parsnips, Carrots, Dijon Mustard & Thyme \$29

**DUCK BREAST** Seared with a Dried Cherry Zinfandel Sauce \$32

**LAMB SHANK** Slow Cooked in Red Wine, Roast Vegetables, Herbs & Garlic Aioli \$30

**CASSOULET** Cannellini Beans, Pork, Lamb, Garlic Sausage & Duck Confit, Bread Crumbs \$29

**STEAK au POIVRE** Black Peppered Filet Mignon, with a Bleu Cheese Port Sauce \$36

**POTATO GNOCCHI** Roast Tomato, Garlic & Sage with Parmesan \$20

**BISTRO SPECIAL**

SERVED NIGHTLY

3 COURSE DINNER

\$30

A loaf of bread to take home - Six dollars

Personal Checks, Cash, Visa, Discover, American Express & Master Card Accepted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LEDFORD HOUSE RESTAURANT ledfordhouse.com Friends of the Ledford House

707.937.0282

3000 N. Highway 1

Albion, Ca. 95410