



**Wild Fish Restaurant**

7750 N Highway 1 PO Box 461 Little River CA 95456 (707) 937-3055

**2015 Crab & Wine Festival**

**100% Local & Organic – Dungeness Crab from Fisherman Scott Hockett, Noyo Harbor**

**STARTERS**

**Crab and Citrus Salad \$14**

Frisée, Dungeness crab, Meyer lemon, blood orange, tangerine, grapefruit, micro greens, Dijon mustard dressing  
*Suggested pairing: Husch Vineyards 2013 Sauvignon Blanc \$12/Glass*

**Crab and Mushroom Napoleon \$16**

Dungeness crab, mushroom panna cotta, russet potato, tarragon beurre blanc  
*Suggested pairing: Toulouse Pinot Gris \$12/Glass*

**Avocado and Crab Sphere \$14**

Avocado, Dungeness crab, parsley, lemon zest, chilled citrus soup, chili oil  
*Suggested pairing: Yorkville Cellars 2013 Eleanor of Aquitaine \$15/Glass*

**Crab and Mushroom Soup \$16**

Clear mushroom stock, fingerling potatoes, local mushrooms, fall squash, thyme, local Dungeness crab, garlic.  
*Suggested pairing: Toulouse Pinot Gris \$12/Glass*

**MAINS**

**Whole Dungeness Crab in the Shell \$39**

Cleaned, steamed with aromatics, with roasted fingerling potatoes and salad, Wild Mendocino Candy Cap butter dipping sauce, newspapers, bib and crackers. (2 lb each, approx.)  
*Suggested pairing: Navarro Muscat Blanc \$14/Glass*

**Crab and Shrimp Gratane \$32**

Dungeness crab, jumbo prawn, cream, sherry, chive, Estero Gold Asiago (Sonoma), parsley risotto, shaved fennel.  
*Suggested pairing: Handley Cellars 2013 Gewurztraminer \$13/Glass*

**Petrale Sole with Dungeness Crab \$36**

Steamed in parchment on a bed of sage, rosemary, thyme, champagne; risotto, sautéed pearl onions and white trumpet mushrooms, Dijon mustard & black pepper sabayon.  
*Suggested pairing: Yorkville Cellars 2013 Semillon \$15/Glass*

**Shellfish Boil \$32**

Half a fresh crab, mussels, clams, shrimp, potatoes, roasted lemon, fennel, garlic, creole spice.  
*Suggested pairing: Phillips Hill 2012 Boontling Pinot Noir \$15/Glass*