



Wild Fish Restaurant

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

Easter 2015 MENU - Sunday April 6th, 2015

100% Local & Organic

Starters

Arugula and Strawberry Salad \$11

Wild baby arugula, strawberries, roasted pecans, Boont Corner aged goat cheese (Pennyroyal Farm, Booneville), golden balsamic and vanilla dressing

Suggested pairing: Yorkville 2013 Vin D'une Nuite (Malbec Rosé) Glass \$16

Pea and Parsley Soup with Mendocino Uni \$15

Caramelized onion, fresh peas, parsley, lemon juice, vegetable stock, crème fraiche, Mendocino uni

Suggested pairing: Roederer Estate Brut, Anderson Valley N/V Glass \$14

Mains

Curry and Honey Glazed Rack of Lamb \$45

Glazed rack of lamb (James Ranch, Grass Valley), basmati rice, roasted carrots with grapes and cranberries, enriched pan jus

Suggested pairing: Yorkville Cellars 2012 Cabernet Franc (Yorkville Highland AVA) Glass \$20

Olive Oil Poached Halibut \$36

Poached halibut, fresh thyme risotto, roasted baby artichoke and spring onions, Meyer lemon citronette

Suggested pairing: Baxter 2012 Chardonnay 'Neutral Oaked' Glass \$23

Desserts

Spiced Carrot Creme Brulee with Cinnamon and Walnut Shortbread \$10

Suggested pairing: Late Harvest Sauvignon Blanc Yorkville Cellars 4oz Glass \$9

Blood Orange Pound Cake with Strawberry Buttermilk Ice Cream, and Red Wine Syrup \$10

Suggested pairing: Late Harvest Sweet Riesling (11%) Navarro Vineyards, 4oz Glass \$9