

THE
GARDEN COURT

A Taste of Summer

TOMATOES

SEPTEMBER 2010



~ APPETIZERS ~

ROASTED HEIRLOOM TOMATO SOUP

MINI WARM POINT REYES MOZZARELLA GRILLED CHEESE \$9

YELLOW BRANDYWINE TOMATO GAZPACHO

CHILLED DUNGENESS CRAB, CRISPY BRIOCHE, SKY HAWK OLIVE OIL \$11

SLICED HEIRLOOM TOMATOES

BEEF STEAK, BRANDY WINE, DUTCHMAN, SEA SALT, CRACKED PEPPER \$9

TOMATO CAPRESE

COW GIRL CREAMERY MT. TAM TRIPLE CREAM, SABA VINEGAR,
SUN DRIED TOMATO PESTO \$12



~ ENTREES ~

TOMATO BRAISED SARDINE

TOY BOX TOMATO TAPENADE, QUEEN OLIVES, TOMATO JUS \$25

WARM TOMATO SALAD

EARLY GIRL, GREEN ZEBRA & BEEF STEAK TOMATOES, PEPPER ARUGULA,
MIDNIGHT MOON, GARLIC OIL \$15

TOMATO BAKED HALIBUT

BRANDYWINE SAFFRON RISOTTO, FRIED GREEN TOMATOES, TOMATO PARMESAN FOAM \$26

TOMATO LASAGNE

THYME ROASTED TOMATOES, EGGPLANT, CARAMELIZED ONIONS,
CREAMY RICOTTA, SPINACH PASTA \$22

SLOW ROASTED HEIRLOOM TOMATO

SONOMA SABA DRIZZLE, TOMATO GOAT CHEESE STUFFING, ANGELS CAMP OLIVE OIL \$22

Executive Chef Jesse Llapitan

Prices are exclusive of tax and gratuity.