

SAUSALITO RESTAURANT WEEK

March 18-24, 2024

Sausalito Manhattan 10

Unsinkable Rye – a local product by Sausalito Liquor Company,
Carpano Antica Formula Vermouth, Orange Bitters

Three Course Tasting Menu 65

starter

Tomales Bay Stone Crab Cocktail

Entre (guest choice)

Pan Seared Local Halibut

Grapefruit Buerre Blanc, Farro Pilaf, Garlic Sauteed Broccolini

Roasted New York Striploin

Sliced as ordered, Mixed Mushroom Saute', Smashed Garlic Yukon Potatoes,
Balsamic Roasted Chipollini Onions

Dessert

Our Famous Crème Brulee

Fresh Berries, Almond Cookie

SAUSALITO RESTAURANT WEEK

BRUNCH - March 23&24, 2024

Three Course Tasting Menu 45

starter

Avocado Toast

Sourdough Toast, Sliced Avocado, Toasted Sesame Seeds, Crème Fraiche,
Lemon Zest, EVOO, Sea Salt

Entre (guest choice)

Classic Eggs Benedict

Toasted English Muffin, Poached Organic Egg, Canadian Bacon,
Hollandaise, Breakfast Potatoes, Fresh Fruit

Eggs Florentine

Toasted English Muffin, Poached Organic Egg, Fresh Spinach Saute',
Hollandaise, Breakfast Potatoes, Fresh Fruit

Dungeness Crab Cake Benedict

Panko Dusted All Crab Cake, Poached Organic Egg
Hollandaise, Breakfast Potatoes, Fresh Fruit

Salmon Hash & Eggs – A Trident Original!

Pan Sauteed King Salmon, Capers, Red Onions, Bell Peppers, Seasoned Roasted
Yukon Potatoes, Poached Organic Eggs, Chipotle Aioli,
Crème Fraiche, Fresh Fruit

Dessert (guest choice)

Caramel Flan

Buena Vista Irish Coffee