



CORINTHIAN YACHT CLUB  
OF SAN FRANCISCO

Proudly featuring locally sourced and organic ingredients whenever possible.

**Dining Menu Autumn 2018**

**STARTERS**

**Sierra Foothills Salad \$7**

tender baby spinach, ripe blackberries, Bella Capra goat cheese, almonds  
blackberry-balsamic vinaigrette

**St. André French Brie \$9**

roasted kabocha squash, red endive, medjool dates, salted cashews  
chestnut vinegar and wildflower honey

**Oz Farm's Red Heirloom Apples \$8**

butter lettuce, aged Wisconsin white cheddar cheese, toasted walnuts  
cider-dijon vinaigrette

**Roasted Fiorello Pear \$9**

beet carpaccio, watercress, radicchio, St. Agur bleu cheese, hazelnuts  
champagne vinaigrette

**Sally's Iceberg Wedge \$8**

house cured bacon, cherry tomatoes  
Pt. Reyes bleu cheese dressing

**Soup of the Day \$6**

Ask your server for today's selection

**Hand Gathered Organic Field Greens \$6**

Choice of housemade dressings

**Classic Caesar \$7**

shaved Reggiano cheese, anchovies on request

**SMALL SHAREABLE PLATES**

**CYC Flatbread with Pears and Prosciutto \$10**

**Cajun Style Crab Fritters \$14**

**VEGETARIAN OPTIONS**

**"The Impossible" Vegan Burger \$13**

**Special Cheese and Pear Tortellini \$14**

Chef Cris Rosemond and his staff are pleased to prepare your meal to your dietary requirements and (reasonable) personal preferences. Upcharges may apply.

All Items Subject to 8.5% Sales Tax.

Guests of members and reciprocal club members paying with a credit card will be charged a 20% service charge.



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### ENTRÉES

**Soz Creekstone Farms' Filet Mignon \$33**

root vegetable and gruyère cheese gratin, grilled asparagus  
cabernet reduction and onion ring

Alexander Valley, Cabernet Sauvignon (Glass) \$12

Broll Mountain, Cabernet Sauvignon (Bottle) \$45

**Seared Newfoundland Divers' Scallops \$29**

Hall Farms' potatoes, chanterelle mushrooms, smoked bacon, asparagus tips

Kim Crawford, Sauvignon Blanc (Glass) \$10

Montevina, Pinot Gris (Bottle) \$11

**Lamb Osso Buco \$27**

braised five hours and served in its own rich sauce  
roasted shallot whipped potatoes, buttered broccolini  
mint pesto with pinenuts

Walt "Blue Jay", Pinot Noir (Glass) \$14

Freeman "Gloria", Pinot Noir (Bottle) \$80

**Wild Gulf of California Prawns \$28**

freshly made pasta, crisp snap peas, heirloom cherry tomatoes  
saffron butter broth with fresh herbs

Macrostie, Chardonnay (Glass) \$12

Miner, Viognier (Bottle) \$55

**Crispy Breast of Maple Leaf Farms' Muscovy Duck \$25**

butternut squash risotto, braised rainbow chard  
blackberry gastrique

7 Deadly Zins, Zinfandel (Glass) \$9

Broll Mountain, Merlot (Bottle) \$28

**Cedar Roasted Steelhead Salmon \$23**

served tableside from the fragrant wood plank  
wild mushroom ragout, golden Parisienne potatoes, rainbow carrots  
pinot noir – truffle butter

Deloach, Pinot Noir (Glass) \$8

Broll Mountain "Roussanne", White Blend (Bottle) \$30

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