



CORINTHIAN YACHT CLUB
OF SAN FRANCISCO

Proudly featuring locally sourced and organic ingredients whenever possible.

Dining Menu Spring 2019

STARTERS

Petaluma Spring Greens with Blossoms and Herbs \$8

Albion strawberries, imported brie, candied cashews
strawberry – champagne vinaigrette

Braised Watsonville Baby Artichokes \$9

stuffed with herbed goat cheese and fried golden crisp
smoked tomato coulis

Peak Season Jumbo Asparagus \$10

poached egg, shaved reggiano cheese, Oregon black truffle

Dungeness Crab Napoleon \$13

avocado, tomato concasse, chilled watercress soup

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 Bites Board \$10

charcuterie, cheese, olives, etc.

Tomales Bay Mussels \$10

VEGETARIAN OPTIONS

"The Impossible" Vegan Burger \$13

Wild Mushroom Ravioli \$16

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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ENTRÉES

Grilled Creekstone Farms' Hanging Tenderloin \$25

Sonoma Valley heirloom new potatoes and young vegetables
wild mushroom sauce

Alexander Valley, Cabernet Sauvignon (Glass) \$12
Beringer Knights Valley, Cabernet Sauvignon (Bottle) \$40

Seared Maine Divers' Scallops \$29

risotto primavera including chanterelles, English peas, baby artichokes, wild leeks
lemon herb butter

Kim Crawford, Sauvignon Blanc (Glass) \$10
Babich Marlborough, Sauvignon Blanc (Bottle) \$26

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

vanilla parsnip purée, braised seasonal greens with bacon
blackberry gastric

Walt "Blue Jay", Pinot Noir (Glass) \$14
Freeman "Gloria", Pinot Noir (Bottle) \$80

King Prawns with Pernod, Tarragon and Feta \$28

wild caught by small boat fishermen in the Gulf of California
freshly made pasta, crisp green beans

Macrostie, Chardonnay (Glass) \$12
Miner Viognier (Bottle) \$55

Grilled Spring Lamb T-Bone \$23

giant cambozola cheese and walnut ravioli, beet carpaccio, mache salad
trifecta of sauces

7 Deadly Zins, Zinfandel (Glass) \$9
Frank Family, Zinfandel (Bottle) \$65

Channel Islands' Halibut Fillet \$21

salad of shaved asparagus, Sonoma Springs watercress and heirloom cherry tomatoes
tangerine infused extra virgin olive oil

Cultivar Sauvignon Blanc (Glass) \$10
Broll Mountain "Roussanne", White Blend (Bottle) \$30

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