

THANKSGIVING 2010

Thursday, November 25 11:30 am – 8:00 pm

1ST COURSE

la tercera winter squash soup

bellwether farms ricotta, pistachios, heirloom apple



2ND COURSE

choice of:

fuyu persimmon salad

maitake mushroom "escabeche," aged sheep's milk cheese, pecans, parsley

– or –

young star route farm lettuces

fall fruits, vegetables, and herbs

3RD COURSE

choice of:

marin sun farms heritage turkey

traditional accompaniments

– or –

prime rib of grass fed beef

parmesan-potato puree, baby carrots, cabernet jus

– or –

coal roasted baby beets

crisp quinoa, fresh ricotta, sherry vinegar

\$80 per person • \$35 wine pairing

\$25 corkage fee per 750ml bottle, 2 bottle limit. 18% gratuity added to parties of 6 or more.

DESSERT

choice of:

quince and pumpkin tart

– or –

chocolate-pecan pie

cranberry ice cream

Make a reservation with [Open Table](#) or call: (415) 339-4750

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601 Murray Circle • Fort Baker
Sausalito, California 94965



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CHRISTMAS 2010

Saturday, December 25 11:30 am – 8:00 pm

1st course

celery root bisque

black truffle “budino,” toasted brussels sprout leaves

2nd course

choice of:

dungeness crab

sunflower seeds, vanilla, pear, jalapeño

– or –

young star route farm lettuces

winter fruits, vegetables, 2 herbs

– or –

fuyu persimmon salad

maitake mushroom “escabeche,” aged sheep’s milk cheese, pecans, parsley

3rd course

choice of:

christmas ham

brown sugar glaze, braised winter greens, roasted yam, potato mousseline

– or –

prime rib of grass fed beef

parmesan-potato puree, baby carrots, cabernet jus

– or –

heirloom squash risotto

butter braised chanterelles, toasted kale, organic parmesan

Dessert

choice of:

caramelized pine nut tart

bourbon caramel, spiced citrus ice cream

– or –

spiced persimmon pudding

mulled wine ice cream

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DINNER

Sunday – Thursday 5:30 pm to 10:00 pm • Friday & Saturday 5:30 pm to 11:00 pm

FRUITS @ VEGETABLES*

sunchokes, coke farm, san juan bautista
as a soup, chicory marmalade, coffee granite \$15

yukon gold potato, little farms, petaluma
as a gnocchi, shaved matsutake mushrooms, ikura
roe, toasted kale, smoked potato emulsion \$16

artichokes, star route farms, bolinas
braised “a la grecque,” parmesan budino, pecans,
anchocress \$16

fresh soy milk, hodo soy, oakland
as a silken tofu, pickled chanterelles, burnt onions,
yuba tuille \$18

baby beets, county line harvest, petaluma
roasted in the coals, crisp quinoa, whipped ricotta,
sherry vinegar, beet green tapenade, dill \$16

FISH @ SHELLFISH*

pacific oysters, drakes bay family farms, inverness
as a bisque, dijon mustard “floating island,” cava \$17

day boat salmon, f/v pacific girl, puget sound
barely cooked, baby abalone @ monterey squid, toasted
garlic-saffron emulsion \$19

black cod, f/v linda ann, bolinas
glazed with apple-balsamic caramel, slow cooked leeks,
peanuts, buttermilk \$18

day boat halibut, f/v midnite charger, puget sound
wood grilled in fig leaves, sassafras, sea urchin emulsion, pole
bean @ fig salad \$19

petrale sole, f/v mr. morgan, half moon bay
roasted in nori butter, mendocino seaweed risotto,
roasted garlic \$17

MEATS @ POULTRY*

rabbit, devil’s gulch ranch, nicasio
organic prosciutto, fava beans @ their greens,
spiced carrot emulsion \$26

pork, long & bailey ranch, manteca
spiced loin, 24 hour belly, house made morcilla,
cauliflower, eggplant, gypsy pepper \$27

pekin duck, liberty farms, penngrove
slow roasted breast, leg confit, roasted foie gras,
turnips cooked in caramel, fennel, licorice \$28

young pasture raised lamb, red hill farm, petaluma
dry cured black olive, compressed cucumber,
panisse \$29

wagyu beef, skywalker ranch, nicasio
twice baked potato soufflé, carrots in “soil,” wood
roasted maitake mushrooms, horseradish \$32

grand tasting menu

selection of signature dishes @ those inspired by today’s finest
market offerings intended for the entire table \$85
wine pairing \$65

\$25 corkage fee per 750ml bottle, 2 bottle limit • fee will be waived for each bottle purchased • 18% gratuity added to parties of 6 or more.

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* these items are served undercooked, or may contain ingredients that are considered undercooked, as defined by the federal food code; we are pleased to offer, upon request, information regarding the safety of consuming raw or undercooked foods.



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GRAND TASTING MENU

A selection of signature dishes @ those inspired by today's finest market offerings.
Sunday – Thursday 5:30 pm to 10:00 pm • Friday & Saturday 5:30 pm to 11:00 pm

“pacific ocean flavors”

bruno paillard, première cuvée, reims, mv

devils gulch rabbit terrine

*pickled chanterelles, burnt onions, huckleberry gastrique
germano ettore, “hérzu” riesling, piemonte, 2008*

wolf ranch quail

*fava beans, cherries, cocoa
françois villard, “l’appel des sereines” syrah, rhône, 2007*

broken arrow ranch venison

*wood grilled, roasted grapes, avocado, daikon, hazelnut
l’aventure, optimus, paso robles, 2008*

andante dairy “aria”

*baked in rye bread, apricot-whiskey, grapefruit
j.c. Gutiérrez colosia, sangre y trabajador, oloroso, jerez*

pomegranate sorbet

*fennel salad
la spinetta, “bricco quaglia” moscato d’asti, 2009*

sweet potato

*sopchoppy sugar cane syrup sablé, apple-bourbon coulis
alois kracher, scheurebe #4 t.b.a., burgenland, 2004*

grand tasting menu \$85

wine pairing \$65

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BRUNCH

Saturday & Sunday 11:30 am to 2:30 pm

NON-ALCOHOLIC COCKTAILS

tide turner – fresh pineapple juice, lime, pomegranate grenadine, egg white, basil \$7

pinot noir spritzer – pinot noir grape juice, soda water, lemon \$7

cucumber basil soda – fever tree club soda, fresh lime, cucumber \$7

thomas kemper root beer \$6

STARTERS*

fresh fruit smoothie \$8

house made breakfast breads & pastries \$12

house made bagel – garden herb fromage blanc, smoked salmon \$9

house made granola parfait – strauss dairy organic yogurt, dried fruit \$7

organic oatmeal – steamed milk, preserves \$9

drakes bay oysters – on the half shell, jalapeño mignonette \$13

sweet pea gazpacho – serrano chili, citrus ice \$13

heirloom potato soup – herbed brioche croutons, brown butter, crispy potato skins \$13

wild salmon carpaccio – monterey squid salad, purslane, toasted garlic & saffron \$15

little gem lettuces – creamy parmesan dressing, anchovies \$10

shaved fennel, apple & cucumber salad – wood grilled prawns, juniper vinaigrette \$16

mixed young lettuces – fruits, vegetables & herbs \$10

ENTRÉES*

cornmeal pancakes – marinated fresh strawberries \$12

crisp sourdough waffle – chantilly cream, banana compote \$11

ciabatta french toast – caramelized apples & pears \$11

“fried chicken & waffles” – buttermilk brined game hen, herb gravy, southern style greens \$18

grass fed beef burger – artisan cheddar, hand cut fries, January’s spicy pickle \$17

day boat halibut – from the plancha, potato confit, pole beans, bouillabaisse sauce \$21

marin mediterranean mussels – thai green curry \$16

petrale sole – couscous & shaved vegetable salads, pineapple-jalapeno vinaigrette \$18

wood grilled pork paillard – house made morcilla, heirloom potato & chicory salad \$21

skywalker ranch squash tortellini – brown butter emulsion, crispy sage, pistachios \$17

dungeness crab “BLT” – smoked bacon, avocado, heirloom tomato, “chips & dip” \$17

EXTRAS*

marin sun farms apple wood smoked bacon \$5

fra’mani breakfast sausage \$5

kennebec potato cakes \$5

artisan cheeses – 3 selections \$17

each additional selection \$5

EGGS*

hangtown fry frittata – fried drakes bay oysters, smoked bacon, grilled sourdough \$17

garden omelet – farm fresh eggs, savoy spinach, wild mushrooms \$12

classic eggs benedict – house cured ham, freshly baked biscuit \$15

“sopchoppy” grits & eggs – mom’s cheese grits, two eggs over easy \$12

steak & eggs – grass fed beef brisket “hash,” sweet pepper marmalade, eggs any style \$18

freshly baked quiche – fresh goat cheese, garden herbs, butter lettuce salad \$15

liberty farm duck “lyonnaise” – confit leg, frisée salad, warm bacon vinaigrette, sunny side up duck egg \$17

DESSERTS*

“rocky road” – marshmallow bavarian, walnut crisp \$9

apple & pear fried pie – oatmeal ice cream \$9

pineapple cake – carrot semifreddo \$9

celery cake – peanut brittle, rum raisin ice cream \$9

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split plate charge \$5 • \$25 corkage fee per 750ml bottle, 2 bottle limit
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LUNCH

Monday – Friday 11:30 am to 2:00 pm

STARTERS*

- drakes bay oysters** – on the half shell,
jalapeño mignonette \$13
- little gem lettuces** – creamy parmesan dressing,
anchovies \$10
- heirloom potato soup** – herbed brioche croutons,
brown butter, crispy potato skins \$13
- shaved fennel, apple & cucumber salad** – wood
grilled prawns, juniper vinaigrette \$16
- mixed young lettuces** – fruits, vegetables & herbs,
champagne vinaigrette \$10
- wild salmon carpaccio** – monterey squid salad,
parslane, toasted garlic & saffron \$15
- dungeness crab salad** – little gem & butter lettuces,
creamy citrus vinaigrette, candied pecans \$16

SANDWICHES @ LIGHTER FARE*

- artisan cheeses** – 3 selections \$17
each additional selection \$5
- grass fed beef burger** – artisan cheddar,
hand cut fries, January's spicy pickle \$17
- grilled cheese** – blend of mezzo seco monterey jack
& fiscalini cheddar, butter lettuce salad \$13
- dungeness crab "BLT"** – apple wood smoked
bacon, avocado, sundried tomato, "chips & dip" \$17
- wood grilled flatbread** – mushroom escabeche,
parsley pesto, shaved "pepato" \$16

ENTREES*

- marin mediterranean mussels** –
thai green curry \$16
- "fried chicken & waffle"** – buttermilk brined game
hen, herb gravy, southern style greens \$19
- day boat halibut** – from the plancha, pole beans,
potato confit, bouillabaisse sauce \$21
- long & bailey ranch pork paillard** – house made
morcilla, heirloom potato & endive salad \$19
- local petrale sole** – couscous & shaved vegetable
salads, pineapple-jalapeno vinaigrette \$18
- skywalker ranch squash tortellini** –
brown butter emulsion, crispy sage, pistachios \$17

NON-ALCOHOLIC COCKTAILS

- tide turner** – fresh pineapple juice, lime,
pomegranate grenadine, egg white, basil \$7
- pinot noir spritzer** –
pinot noir grape juice, soda water, lemon \$7
- cucumber basil soda** –
fever tree club soda, fresh lime, cucumber \$7
- thomas kemper root beer** \$6

SKYWALKER RANCH WAGYU BEEF MEATLOAF

yukon gold potato puree, southern style greens, spicy
tomato sauce \$25

LUNCH TASTING* \$25

Four mini courses served at once, plus a dessert:

- **little gem lettuces** –
creamy parmesan dressing, anchovies
- **heirloom potato soup**
 - "chips & dip"choice of entree:
 - day boat halibut**
pole beans, bouillabaisse sauce
– or –
 - mini grass fed beef burger**
– or –
 - squash tortellini**
brown butter emulsion, crispy sage, pistachiosdessert:

"rocky road" –

marshmallow bavarian, walnut crisp

DESSERTS

- "rocky road"** – marshmallow bavarian, walnut crisp \$9
- apple & pear fried pie** – oatmeal ice cream \$9
- pineapple cake** – carrot semifreddo \$9
- celery cake** – peanut brittle, rum raisin ice cream \$9

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BREAKFAST

Daily 7:00 am – 10:00 am

continental \$12

*freshly baked breakfast breads & pastries, organic strauss dairy yogurt,
organic fresh fruit, house made granola, organic milk,
freshly squeezed juice, coffee or hot tea*

southern \$16

*two eggs any style, choice of sausage or bacon, cheese grits,
freshly baked buttermilk biscuit, honey butter,
freshly squeezed juice, coffee or hot tea*

new yorker \$16

*house made bagel, smoked salmon, herbed crème fraiche
organic fresh fruit salad, cappuccino or latte*

californian \$21

*omelet, made to order from local farm fresh eggs, whole grain toast,
house made preserves, organic strauss dairy yogurt & granola parfait,
fresh fruit smoothie, cappuccino or latte*

kid's \$11

*select cold breakfast cereals or house made granola, organic strauss
dairy milk, organic fresh fruit salad, freshly squeezed juice*

fresh fruit smoothie \$8

fresh fruit salad \$7

house made granola organic yogurt, dried fruit \$7

organic steel cut oatmeal steamed milk, preserves \$9

house made bagel garden herb fromage blanc, smoked salmon \$9

farm fresh eggs any style

choice of bacon, sausage or ham, potato cakes or toast \$11

garden omelet farm fresh eggs, savoy spinach, wild mushrooms \$12

classic eggs benedict house cured ham, freshly baked biscuit \$15

fresh baked quiche fresh goat cheese, garden herbs \$14

cornmeal pancakes \$9

crisp sourdough waffle chantilly cream, bananas \$10

ciabatta french toast caramelized apples & pears \$12

apple wood smoked bacon \$5

fra'mani breakfast sausage \$5

kennebec potato cakes \$5

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RESERVATIONS: 415.339.4750

KID'S MENU

Three mini courses served at once, plus a dessert \$15

**organic fruit salad
"mac-n-cheese"**

choice of entrée:

**grilled cheese sandwich
all natural corn dogs
mini grass fed beef burger
wood fired pizza, organic tomato sauce, local burrata cheese
grilled all natural hot dog
organic petaluma chicken fingers
local fresh fish sticks**

choice of dessert:

**chocolate mousse "mouse"
caramelized banana split
vanilla ice cream sundae**

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