

Spring Menu 2017

Appetizers

Cheese Plate

Local and Imported Cheeses, Warm Bread,
Fruit Compote, Garden Garnishes, Stone
Ground Mustards, Pickles \$22
Add Carmel Valley Ranch honey Comb \$5

New Zealand Lamb Chops

Red Currant Yogurt, Sherry Gastrique \$18

Hawaiian Ahi Tuna

Cilantro Couscous, Miso Glaze, Grapefruit,
Orange Segments, Avocado \$14

Mushrooms and Polenta

Gruyère Polenta, mushroom ragout,
Seasonal herbs \$12

Crab Cakes

Dungeness Crab, Chive, Tartar Sauce,
Grilled Lemon \$15

Onion Soup

Caramelized Onions and Garlic, Shiitake
Mushrooms, Grilled Focaccia, Melted
Gouda \$8/\$11

Salads

Pear Salad

Gouda, Candied Pecans, Butter Leaf
Lettuce, White Balsamic Vinaigrette \$11

Thai Brussels Sprouts

Sweet Chili, Macadamia Nuts, Cilantro,
Fish Sauce \$9

Hollins Caesar

Baby Romaine, Anchovy Vinaigrette, Soft
Boiled Egg, Parmesan Cheese \$8/\$13
Add Chicken \$8 Crab cakes \$11 Ahi \$10

Grilled Calamari

Warm salad of scallion, jalapeno, chorizo,
cilantro, Yukon gold potato \$14

Citrus Salad

Oro Blanco Grapefruit, Blood and Valencia
Orange, Arugula, Chioggia Beets, Walnuts,
Fennel, Feta, Lemon-Honey Vinaigrette
\$12

Hollins Garden Salad

Mixed Greens, Swiss Chard, Orange
Segments, Pecans, White Balsamic
Vinaigrette \$8

Entrées

Hollins Burger

House Grind, Spicy Aioli,
Pickled Onions, Sautéed Mushrooms,
Grilled Focaccia \$15
Add Bacon \$4, Add Avocado \$2, Add Cheese \$2
Rotating IPA \$7

Yukon Gold Gnocchi

Butternut Squash, Asparagus, Crispy
Garlic, Sage, Thyme, Spinach,
Romano Cheese Sauce \$22
2016 **Angels & Cowboys** *Sonoma County*, -Rosé \$10

Mushroom Pappardelle

Wild Mushrooms, Caramelized Onions,
Winter Herbs, Lemon, Basil, Egg Yolk,
Parmesan, Arugula, Calabrian Chili's \$22
2015 **Alberti Vineyard** *Santa Cruz Mtn*, -Pinot Noir \$15

Stuffed Petrale Sole

Dungeness Crab, Leek, Dill, Garlic,
Butternut Squash Hash,
Blistered Asparagus \$28
2014 **Tamber Bey** *Napa Valley*- Chardonnay \$15

Braised Lamb Shank

Citrus Polenta, Charred winter
vegetables, Lamb Demi, tomato, basil,
garlic confit \$30

2013 **Bottle Jack** *Santa Cruz Mtn*, Cabernet Sauvignon \$16

Filet Mignon

Gnocchi in Blue Cheese Sauce, Charred
Carrots, Sauce Robert \$36
2013 **Big Basin** *Gabilan Mountains* - GSM \$15

Dungeness Crab Pasta

Bucatini Pasta Dill, Capers, lemon,
garlic, olive oil \$24
2015 **J Russian River Valley, California** - Pinot Gris \$10

Diver Scallops

Parmesan-Spinach Risotto, Asparagus
Oro Blanco Grapefruit, Tarragon Beurre
Blanc \$26
2015 **Astrolabe** *New Zealand*- Sauvignon Blanc \$12

Roasted Chicken

Mary's Chicken Breast, Garlic Mashed
Potato, Chanterelle Marsala Sauce, baby
carrots, Lemon \$24
2014 **Storrs** *Santa Cruz Mountains* - Chardonnay \$12