

Latilla

starters

Cannellini Bean Soup
Braised Celery, Chorizo, Wild Oregano
9



Endive Salad
Radicchio, Frisée, Arugula, Watercress, Pole Beans
Creamy Red Wine Vinaigrette
10



Heirloom Tomato Salad
Lavender Marinated Feta Cheese, Crispy Tobacco
Onion, Watercress, Extra Virgin Olive Oil
11

Our Garden's Baby Beets
Pistachio, Watercress, Gorgonzola
12

Foraged Mushroom Risotto
62° Duck Egg, Pecorino Cheese
14



Pink Shrimp
Haas Avocado, 10 different Herbs, Grapefruit Cocktail Sauce
15

Sonoma County Duck
Confit, Frisée, Blackberry, Salsify, Duck Prosciutto, Sherry Vinaigrette
15

Calamari
Salt Cod Stuffed, Caper Berry, Polenta, Cherry Tomato Sauce
15

"Torn Rags of Pasta"
San Marzano Tomato, Chili Flake, Dungeness Crab
16

Lobster Salad
Baby Fennel, Citrus, Upland Cress, Herbal Tea
20

**A split fee of \$5 for starters and
\$10 for entrees applies**



featured art
Doug Weigel's "Rock Art" inspired by
Indian petroglyphs of the southwest is
available for purchase. Please ask
your waiter for details.



The Golden Door Logo on the menus indicates which items are
Golden Door Cuisine

Latilla

favorites


Calories 367

Herb Roasted Free Range Chicken Breast
Pole Bean, Grilled Onions, Roasted Marbled Potatoes, Sherry Reduction
27

Pork Chop
Elephant Bean, Guanciale, Oven-Dried Tomato, Swiss Chard, Natural Jus
27

Pheasant
Roasted Wild Mushrooms, Cipollini Onion, Squash, Apple Cider
28

Petrale Sole
Enoki Mushrooms, Watercress, Endive, Herb Butter Sauce
28


Calories 384

Branzino
Eggplant Caponata, Pine Nut, Mustard Vinaigrette
30


Calories 416

Black Bass
Caramelized Fennel Bulb, Cauliflower, Caper-Raisin Emulsion, Pistachio Velouté
33

Rosemary Marinated Veal Loin
Sweet Bread "Osso Bucco", Slow Cooked Tomato, Creamy Polenta, Rosemary Sherry
36

Pancetta Wrapped Filet Mignon
Roasted Root Vegetables, Sweet Potato Purée, Sangiovese Reduction
5 oz - 33 ~ 7 oz - 42

Lamb Loin
Baby Turnip, Farro, Cabbage, Thyme Essences
42

Mesquite Grilled New York Strip
Braised Sweet Potato, Grilled Rapini with Cabernet Essence
12 oz - 34 ~ 14 oz - 38

extras

5

Creamy Polenta
With Braised Cherry Tomato

Rosemary Roasted Wild Mushrooms
With Sherry Glazed Cipollini Onions

Grilled Rapini
Seasoned with Chili Flake and
Herbs De Provence

Roasted Marbled Potatoes
With Crispy Herbs

Sautéed Organic Spinach
With Dates, Golden Raisins and
Preserved Lemon

Cannellini Beans
With Guanciale and Swiss Chard

Please ask your server for available vegetarian options

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness. especially if you have certain medical conditions.