

DINNER

DINING ROOM

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

small plates

HOG ISLAND OYSTERS ON THE HALF SHELL*

COCKTAIL SAUCE AND MIGNONETTE AQ

WHITE STURGEON CAVIAR

30 GRAM JAR STERLING CLASSIC, VODKA CREME FRAICHE, HANDCUT KENNEBEC POTATO CHIPS 75

SEAFOOD PLATEAU*

CHILLED MAINE LOBSTER, LOCAL DUNGENESS CRAB, GULF PRAWNS, AHI TUNA CRUDO, MARINATED MUSSELS, HOG ISLAND OYSTERS *PETIT 75 GRAND 135*

STEAK TARTARE*

GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

HUDSON VALLEY FOIE GRAS TERRINE

APRICOT PRESERVES, CALABRIAN CHILI GASTRIQUE, VANILLA SALT, BRIOCHE 25

BURRATA AND PERSIMMON "CARPACCIO"

RUBY GRAPEFRUIT, SHAVED FENNEL, PISTACHIO, CHAMPAGNE VINAIGRETTE 13

WOOD FIRED OYSTERS ROCKEFELLER

CRISPY PORK BELLY, SPINACH, GRUYERE, BREADCRUMB 15

CHILLED GULF PRAWNS

MEYER LEMON, FRESH HORSERADISH, COCKTAIL SAUCE 17

SLOW ROASTED BERKSHIRE PORK TORTELLINI*

BRAISED GREENS, POACHED FARM EGG, CRISPY PARSNIP, PARMESAN BRODO 14

BONE MARROW

MIXED HERB SALAD, CAPERS, POMEGRANATE, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

ARTISAN CHEESE BOARD

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, HONEYCOMB, CROSTINI 16

soup & salads

SPLIT PEA SOUP

SMOKED HAM HOCK, MIREPOIX, CRISPY SUNCHOKE CHIPS 11

CAULIFLOWER SOUP

HARISSA, SMOKED OLIVE OIL, LIME 10

BELGIAN ENDIVE SALAD

SATSUMA MANDARIN, TOASTED HAZELNUTS, POMEGRANATE, DIJON VINAIGRETTE 12

BUTTER LETTUCE

WATERMELON RADISH, CUCUMBER, TARRAGON, GREEN GODDESS DRESSING 11

WEDGE SALAD

BABY ICEBERG, APPLEWOOD SMOKED BACON, RED ONION, BUTTERMILK DRESSING, PT. REYES BLUE 14

entrees

WOOD FIRED RACK OF LAMB

YUKON GOLD POTATO AND CELERIAC GRATIN, BROCCOLINI, PINE NUT CRUST, SAUCE AU POIVRE 55

SEARED SCALLOPS

NEW ENGLAND STYLE 'CHOWDER SAUCE', LITTLENECK CLAMS, APPLEWOOD BACON, PERNOD 42

CHILLED WHOLE MAINE LOBSTER

DRAWN BUTTER, TARRAGON AIOLI, GRILLED MEYER LEMON AQ

MESQUITE GRILLED FILET MIGNON*

OREGON CHANTERELLES, ROASTED MARBLE POTATOES, ROGUE SMOKY BLUE CHEESE, BORDELAISE 48

PAN ROASTED KING SALMON*

PORCINI AND HERB POLENTA, BUTTERNUT SQUASH CAPONATA, PINE NUTS, CURRANTS, CAPERS, POMEGRANATE MOLASSES, CRISPY KALE CHIPS 34

BUTTER BASTED LOCAL BLACK COD

CRISPY PORK BELLY, SMOKED ROMANESCO, SHIITAKE MUSHROOM, DASHI, MISO AIOLI 37

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

SLOW ROASTED PRIME RIB

HORSERADISH CREAM, WATERCRESS, NATURAL JUS 45

sides

CRISPY YUKON GOLD POTATOES

HORSERADISH CREME FRAICHE, DILL 8

WOOD FIRED BRUSSELS SPROUTS

HARISSA, SHEEP'S MILK FETA 8

CREAMED MUSHROOMS

BRANDY, SHALLOTS, THYME 8

ROASTED DELICATA SQUASH

WHIPPED RICOTTA, POMEGRANATE SALSA VERDE, PEPITAS 8

*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS,

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

1131 K STREET SACRAMENTO CA 95814 T (916) 443-3772 · F (916) 443-5035