

*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

STEAK TARTARE*

GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

YUKON GOLD POTATO GNOCCHI

THYME ROASTED MUSHROOMS, PARMESAN CREAM, CRISPY SAGE, PERIGORD TRUFFLE 16

HUDSON VALLEY FOIE GRAS TERRINE

AGED CHEDDAR AND ROASTED POBLANO CORNBREAD, DRIED CHERRY-PORT MARMALADE 22

STUFFED ARTICHOKE

DUNGENESS CRAB SALAD, MANCHEGO, ROMESCO SAUCE 17

WOOD FIRED OYSTERS ROCKEFELLER

CRISPY PORK BELLY, SPINACH, GRUYERE, BREADCRUMB 15

CHILLED MAINE LOBSTER TERRINE

POACHED CALAMARI, AVOCADO, SEA BUCKTHORN, FRUIT DE MER VINAIGRETTE 14

BONE MARROW

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

ARTISAN CHEESE BOARD

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, HONEYCOMB, CROSTINI 16.5

*soup & salads***SPLIT PEA SOUP**

SMOKED HAM HOCK, MIREPOIX, CRISPY SUNCHOKE CHIPS 11

CAULIFLOWER SOUP

DUNGENESS CRAB REMOULADE, CALABRIAN CHILI OIL, DILL 15

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

HERB ROASTED PRIME NEW YORK

CREAMED BLOOMSDALE SPINACH, CRISPY LEEKS, PERIGORD TRUFFLE JUS 46

SEARED SCALLOPS

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

MESQUITE GRILLED FILET MIGNON*

THYME ROASTED MUSHROOMS, MARBLE POTATOES, ROGUE SMOKY BLUE CHEESE, BORDELAISE 48

WOOD FIRED LIBERTY DUCK BREAST

BELUGA LENTILS, BRUSSELS SPROUTS, SALSIFY, OREGON HUCKLEBERRY JUS 35

PAN ROASTED KING SALMON*

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

ANGRY CRAB

WOOD FIRED LOCAL DUNGENESS, FRESNO CHILI, CRISPY GARLIC, MEYER LEMON, DRAWN BUTTER AQ

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

*sides***CRISPY YUKON GOLD POTATOES**

HORSERADISH CREME FRAICHE, DILL 8

WOOD FIRED BRUSSELS SPROUTS

HARISSA, SHEEP'S MILK FETA 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.

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