

# 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

### **FOIE GRAS LOLLIPOPS**

SATSUMA MANDARIN, ROASTED PISTACHIO, QUATRE-ÉPICES 2.5/EA

### **WHITE STURGEON CAVIAR**

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

### **CHILLED MAINE LOBSTER TERRINE**

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

### **STEAK TARTARE\***

GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

### **SNOW CRAB CLAWS**

CRISPY VEAL SWEETBREADS, FONDANT POTATOES, PEARL ONION, PRESERVED LEMON, HARISSA 21

### **WOOD FIRED OCTOPUS AND CRAB SALAD**

BLACK-EYED PEAS, BLISTERED PEPPERS, AVOCADO, RED ONION PICKLES, CORIANDER DRESSING 19

### **HUDSON VALLEY FOIE GRAS TERRINE**

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

### **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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