

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

OYSTERS AND PEARLS

HOG ISLAND OYSTERS WITH STERLING CAVIAR, YUZU ESPUMA, CHIVE 30/55

'HANGTOWN FRY'

CRISPY FRIED OYSTERS, ANDOUILLE-SWEET POTATO HASH, POACHED EGG, OLD BAY HOLLANDAISE 17

WOOD FIRED OYSTERS 'MORNAY'

CRISPY PORK BELLY, HOUSE TABASCO, ST. JORGE 15

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

LOCAL ALBACORE TUNA CRUDO

MARINATED BEETS, CUCUMBER AGUACHILE, AVOCADO, KIWI, CURED STEELHEAD ROE 15

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

WILD MUSHROOM SOUP

SMOKED HAMHOCK, WHIPPED MASCARPONE 12

BELGIAN ENDIVE SALAD

RADICCHIO, CASTELFRANCO, ROASTED HAZELNUTS, PT. REYES BLUE, DIJON VINAIGRETTE 12

BUTTER LETTUCE

CASHEW BUTTER, MIXED WINTER CITRUS, WATERMELON RADISH, POMEGRANATE DRESSING 11

ELLA CEASAR

HEARTS OF ROMAINE, SIX MINUTE EGG, FRIED CAPERS, WHITE ANCHOVY 12

entrees

MESQUITE GRILLED FILET MIGNON*

THYME ROASTED MUSHROOMS, MARBLE POTATOES, CRISPY LEEKS, BORDELAISE 48

WOOD FIRED CALIFORNIA SWORDFISH*

SAFFRON INFUSED COUSCOUS, CONFIT FENNEL, KUMQUAT, MARINATED FETA, MEYER LEMON SABAYON 36

PASTA DAVE'S CARAMELIZED ONION AND POTATO AGNOLOTTI

BABY SHIITAKE, CRISPY YUKONS, TRUFFLE BUERRE FONDUE, RICOTTA SALATA 29

SEARED SCALLOPS

PUMPERNICKLE SPAETZLE, BACON LARDON, BRUSSELS SPROUTS, CARAWAY BUTTERED ALMONDS, ROSEMARY-APPLE CARAMEL 42

TWENTY FOUR HOUR BRAISED ANGUS SHORT RIB

GINGERED SWEET POTATO PUREE, BRAISED ROMAINE, PARSNIP CHIPS, NATURAL JUS 35

PAN ROASTED KING SALMON*

BABY ARTICHOKE'S 'EN BARIGOULE', RICOTTA DUMPLINGS, CRACKED OLIVE TAPENADE 34

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

HONEY GLAZED BABY CARROTS

SUMAC, MINT, POMEGRANATE SALSA VERDE 8