

LUNCH

DINING ROOM

small plates

HOG ISLAND OYSTERS ON THE HALF SHELL*

COCKTAIL SAUCE AND MIGNONETTE AQ

OYSTERS AND PEARLS

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

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

WHITE STURGEON CAVIAR

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

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL 12

LOCAL ALBACORE TUNA CRUDO*

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

WOOD FIRED OYSTERS 'MORNAY'

CRISPY PORK BELLY, HOUSE TABASCO, ST. JORGE 15

ARTISAN CHEESE BOARD

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, HONEYCOMB, CROSTINI 16.5

soups and salads

WILD MUSHROOM SOUP

SMOKED HAMHOCK, WHIPPED MASCARPONE 12

ELLA CAESAR SALAD*

CRISP ROMAINE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 12

BUTTER LETTUCE

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

CHEF'S SALAD

LEAFY GREENS, CRIMSON PEARS, GRAPES, SHAVED FENNEL, PT. REYES BLEU CHEESE, BALSAMIC VINAIGRETTE, CRISPY FRIED ONIONS 12

ADD ROASTED CHICKEN BREAST 6 ~ ADD GRILLED KING SALMON 8

entrees

GRILLED ELLA HAMBURGER*

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 15

ADD A SUNNY SIDE UP FARM EGG 2

SESAME CRUSTED ALBACORE TUNA*

NAPA CABBAGE, CUCUMBER, JULIENNE VEGETABLES, ROASTED CASHEWS, SOY-LIME VINAIGRETTE 24

PRIME RIB FRENCH DIP

HORSERADISH AIOLI, CRISPY FRIED ONIONS, ACME TORPEDO ROLL, NATURAL JUS 20

PAN ROASTED KING SALMON*

SAFFRON INFUSED COUSCOUS, CONFIT FENNEL, KUMQUAT, MARINATED FETA, MEYER LEMON AIOLI 26

CHICKEN FRIED OYSTER PO' BOY

TRINITY HERBS, CHILI-LIME REMOULADE, BUTTERED FRENCH ROLL 16

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 17

sides

MIXED BABY LETTUCES

TARRAGON VINAIGRETTE 5

WOOD FIRED BRUSSELS SPROUTS

HARISSA, MARINATED FETA 8

FRENCH FRIED POTATOES

PARSLEY, SEA SALT 5