

# DINNER

# DINING ROOM

## *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

### **WOOD FIRED BEEF TONGUE**

ROASTED ONION PETAL, MISO AIOLI, SIX MINUTE EGG, RADISH, TABERU RAYU 15

### **WHITE STURGEON CAVIAR**

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

### **HAND ROLLED YUKON GOLD POTATO GNOCCHI**

ALE BRAISED PORK RAGOUT, MENDOCINO BLACK TRUMPETS, FISCALINI CHEDDAR, BLACK TRUFFLE 17

### **STEAK TARTARE\***

GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

### **SMOKED TROUT TARTINE**

WHIPPED GOAT CHEESE, WATERMELON RADISH, PICKED HERBS, CURED STEELHEAD ROE 15

### **BONE MARROW**

PARSLEY SALAD, CAPERS, TARRAGON DRESSING, 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

### **MARINATED BEETS**

LATE WINTER CITRUS, QUINOA, SPICED YOGURT, AVOCADO, CUMIN, QUESO FRESCO 11

### **ELLA CAESAR**

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

### **CHILLED DUNGENESS CRAB**

DRAWN BUTTER, GRILLED MEYER LEMON AQ

### **TWENTY EIGHT DAY DRY AGED RIBEYE\***

GREEN GARLIC AND BUTTER BEAN GRATIN, MELTED GRUYERE, BRAISED GREENS, SAUCE AU POIVRE 65

### **SEARED SCALLOPS**

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

### **WOOD FIRED AMERICAN WAGYU FLAT IRON STEAK**

EARLY SPRING 'PANZANELLA', FAVA GREENS, GARLIC CROUTONS, PICKLED ONION, CALABRIAN CHILI, BANYULS VINAIGRETTE, BELWEATHER PEPATO, SABA 45

### **PAN ROASTED KING SALMON\***

BABY ARTICHOKES '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, SALSA VERDE 8