

# 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

### **GRILLED CASTROVILLE ARTICHOKE**

LEMON-CAPER AIOLI, CRISPY GARLIC 15

### **YELLOWFIN TUNA CRUDO\***

HEARTS OF PALM, SEA BUCKTHORN, SMOKED ALMONDS, CHARRED JALAPENO BUTTERMILK 17

### **CHILLED GULF PRAWNS**

AVOCADO, PLANTAIN CHIPS, BLOODY MARY VINAIGRETTE 19

### **BONE MARROW**

PARSLEY SALAD, CAPERS, TARRAGON DRESSING, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

### **WOOD FIRED OCTOPUS**

CRUSHED FINGERLINGS, PRESERVED LEMON, GOLDEN RAISIN, GREEN OLIVE, ROMESCO 17

### **STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

### **ARTISAN CHEESE BOARD**

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16

### **CAVIAR SERVICE**

30 GRAM JAR STERLING WHITE STURGEON CAVIAR, BUTTERMILK BLINI, TRADITIONAL GARNISH 75

## *soup & salads*

### **SPRING ONION AND BUTTON MUSHROOM SOUP**

ASPARAGUS, CRISPY JAMON SERRANO 11

### **CHILLED AVOCADO GAZPACHO**

SPICY SHRIMP AND CUCUMBER RELISH, CREME FRAICHE, DILL 10

### **LITTLE GEMS**

SUGAR SNAP PEAS, STRAWBERRIES, PICKLED RHUBARB, WHIPPED GOAT CHEESE, SPRING PEA VINAIGRETTE 12

### **MARINATED BEETS**

AVOCADO, SPICED YOGURT, QUINOA, PISTACHIO, QUESO FRESCO 11

### **WARM ROQUEFORT TOAST**

CRIMINI MUSHROOM, SHAVED CELERY, RADISH, PARSLEY, DIJON VINAIGRETTE, 12

## *entrees*

### **MESQUITE GRILLED FILET MIGNON\***

YUKON GOLD POTATO GRATIN, BROCCOLINI, BORDELAISE 48

### **PASTA DAVE'S HANDCUT PAPPARDELLE**

EMIGH'S LAMB SUGO, PECORINO ROMANO, FAVA BEANS, MINT 29

### **SEAFOOD PAELLA**

BUTTER POACHED MAINE LOBSTER, MUSSELS, CLAMS, ROCKSHRIMP, MONTEREY BAY SQUID, SAFFRON RICE, SPANISH CHORIZO 49

### **SEARED SCALLOPS**

CRUSHED FINGERLINGS, YOSEMITE MORELS, FAVA BEANS, RAMPS, MEYER LEMON SABAYON 42

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

SUGAR SNAP PEAS, BOK CHOY, BABY SHIITAKE, DASHI, GINGER AIOLI 34

### **CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

## *sides*

### **PATATAS BRAVAS**

PIMENTON ESPELETTE, MIXED HERB AIOLI 6

### **GRILLED BROCCOLINI**

TOASTED PINE NUT PICADA, CALABRIAN CHILI 7

### **WOOD FIRED DELTA ASPARAGUS**

SAUCE GRIBICHE, SHAVED PARMESAN 8

### **BLISTERED BABY FAVA BEANS**

ROMESCO, LEMON, MINT 6

\*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.

1131 K STREET SACRAMENTO CA 95814 T (916) 443-3772 · F (916) 443-5035