

# 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

### **WOOD FIRED OCTOPUS 'AL PASTOR'**

AVOCADO, CRISPY YUKONS, GRILLED PINEAPPLE, PICKLED ONION, CORIANDER DRESSING 18

### **SMOKED TROUT DEVILED EGGS**

CREME FRAICHE WHIPPED YOLKS, CURED STEELHEAD ROE, CHERVIL 13

### **CARPACCIO**

JAMON IBERICO, COMPRESSED MELON, IDIAZABAL, PEDRO XIMENEZ GASTRIQUE 15

### **SAFFRON AND CORIANDER CURED HALIBUT\***

EGGPLANT CAPONATA, PINE NUTS, HUCKLEBERRY, ROASTED PEPPER COULIS 17

### **PEACH AND BURRATA TARTINE**

GRILLED SOURDOUGH, WATERCRESS, SABA, MINT 14

### **BONE MARROW**

TAMARIND GLAZE, PICKLED JALAPENO, CARAMELIZED ONION BUTTER, SMOKED BATARD 16

### **CHICKEN LIVER MOUSSE**

SABA GELEE, MUSTARD SEED CAVIAR, PICKLES, TOAST 12

### **STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

### **ARTISAN CHEESE BOARD**

SEASONAL COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16

## *soup & salads*

### **CHILLED MELON GAZPACHO**

ROCK SHRIMP, CHILI-LIME, PICKLED PEPPERS, CILANTRO 10

### **HEIRLOOM TOMATO SALAD**

CHILLED MAINE LOBSTER, ARUGULA, WATERMELON RADISH, AVOCADO, CREAMY DILL DRESSING 24

### **BELGIAN ENDIVE SALAD**

TWIN PEAKS PEACHES, PECANS, ROGUE SMOKEY BLUE CHEESE, WATERCRESS, DIJON VINAIGRETTE 12

### **LITTLE GEMS**

BRENTWOOD CORN, FARMERS MARKET BLACKBERRIES, SALTED WALNUTS, BUTTERMILK DRESSING 11

## *entrees*

### **CHILLED MAINE LOBSTER**

TARRAGON AIOLI, DRAWN BUTTER, GRILLED LEMON AQ

### **WOOD FIRED PRIME NEW YORK STRIP\***

EARLY SUMMER PANZANELLA WITH HEIRLOOM TOMATOES, CUCUMBER, DEL RIO ARUGULA, SMOKED CROUTONS, TARRAGON VINAIGRETTE 49

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

TOMATO COULIS, HERBED QUINOA AND RATATOUILLE SALAD, GREEN OLIVE, PARMESAN-BASIL EMULSION 34

### **ZUCCHINI AND RICOTTA AGNOLOTTI**

HEIRLOOM TOMATO SUGO, CASTELVETRANO OLIVES, CAPERS, CHERRY TOMATO, SHEEP'S MILK FETA 28

### **MAPLE BRINED PORK TENDERLOIN A LA PLANCHA\***

CRISPY PORK BELLY, HAZELNUTS, GRILLED CHICORIES, TOASTED SESAME BAGNA CAUDA 37

### **SEARED SCALLOPS**

MASCARPONE CREAMED CORN, CHANTERELLE MUSHROOM, APPLEWOOD BACON LARDON, SMOKED CHERRY TOMATO MARMALADE 42

### **BUTTER POACHED LOBSTER CLAWS\***

PUMPERNICKEL GNOCCHI, OREGON CHANTERELLES, POACHED EGG, WHITE STURGEON CAVIAR AQ

### **CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

## *sides*

### **CRISPY YUKON GOLD POTATOES**

GREEN GODDESS, FRIED PARSLEY 6

### **BRENTWOOD CREAMED CORN**

MASCARPONE, CHIVES, CILANTRO 8

### **WOOD FIRED SUMMER SQUASH**

CHERRY TOMATO, BASIL, NUTMEG, WHIPPED RICOTTA 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.

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