

# 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

### **STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

### **SEARED AHI TUNA CARPACCIO**

PRESERVED SHIITAKE MUSHROOM, CREAMED CELERY ROOT, TOGARASHI, CRISPY SUNCHOKE CHIPS 16

### **WOOD FIRED BONE MARROW**

PUMPKIN-CHILI GLAZE, APPLE HILL GOLDEN DELICIOUS, POMEGRANATE SALSA VERDE, ACME BATARD 16

### **CEDAR PLANK ROASTED PETITE BRIE**

PROSCIUTTO, ROSEMARY-BROWN BUTTER APPLES, HAZELNUT PICADA, ROASTED GARLIC BAGUETTE 15

### **RICOTTA GNOCCHI**

PUMPKIN FONDUE, PANCETTA, CALABRIAN CHILI, CARAMELIZED CIPPOLINI, GRANA PADANO 14

### **ARTISAN CHEESE BOARD**

FIG-FENNEL COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI

FLIGHT OF AMERICAN CHEESE 16 FLIGHT OF IMPORTED CHEESE 16

## *soup & salads*

### **HEIRLOOM TOMATO SOUP**

RICOTTA SALATA, BASIL, SABA 10

### **BELGIAN ENDIVE SALAD**

DELTA PEARS, ROASTED PECANS, ROGUE SMOKEY BLUE CHEESE, WATERCRESS, DIJON VINAIGRETTE 12

### **RAY YEUNG'S HEIRLOOM TOMATOES**

DEL RIO ARUGULA, RADISH, AVOCADO, RICOTTA SALATA, CREAMY DILL DRESSING 14

### **MARINATED BEETS**

DI STEFANO BURATTA, RED MUSTARD AND FARRO SALAD, PISTACHIO, TARRAGON VINAIGRETTE 14

## *entrees*

### **WOOD FIRED BEEF TENDERLOIN\***

GORGONZOLA CRUST, CONFIT FINGERLINGS, COAL ROASTED ROMANESCO, CRISPY LEEKS, SAUCE BORDELAISE 55

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

CHICKPEAS, LITTLENECK CLAMS, SHISHITO PEPPERS, PIPERADE, LOBSTER BROTH, SAFFRON ROUILLE 34

### **SEARED SCALLOPS**

BRAISED SAVOY CABBAGE, BACON LARDON, GRAIN MUSTARD SPAETZLE, CELERIAC PUREE, APPLE HILL GOLDEN DELICIOUS, POMEGRANATE GASTRIQUE 42

### **LOBSTER MAC AND CHEESE**

BUTTER POACHED LOBSTER, PASTA DAVE'S CAVATELLI, CREAMY FIVE CHEESE BLEND, BREADCRUMBS AQ

### **MAPLE BRINED SAKURA PORK CHOP**

HATCH CHILI AND CHEDDAR POLENTA, CHARRED GYPSY PEPPERS, CRISPY PARSNIP CHIPS, JUS 37

### **CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 25

## *sides*

### **CRISPY YUKON GOLD POTATOES**

CHIMICHURRI, FRIED PARSLEY 6

### **WOOD FIRED BRUSSELS SPROUTS**

TOASTED SESAME BAGNA CAUDA, RYE BREADCRUMBS 8

### **WOOD FIRED DELICATA SQUASH**

BROWN BUTTER, DRIED CHERRIES, ROASTED HAZELNUTS, GRANA PADANO 7

\*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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