

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

WILD MUSHROOM TARTINE

OREGON CHANTERELLES, CARMELIZED ONION, WHIPPED GOAT CHEESE, CRISPY POTATO 13

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

SMOKED SALMON RILLETTE

SMOKED TROUT ROE, CREME FRAICHE, DILL 10

RICOTTA GNOCCHI

PUMPKIN FONDUE, PANCETTA, CALABRIAN CHILI, CARMELIZED 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

BROCCOLI ROMANESCO SOUP

SHARP CHEDDAR, SMOKED HAM HOCK, CHIVES 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

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

SAUTEED LACINATO KALE

CURRENTS, PINE NUTS, CRISPY GARLIC 6

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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