

# 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

### **WILD MUSHROOM TARTINE**

FROMAGE BLANC, GRILLED SOURDOUGH, PICKLED SHALLOTS, BANYULS VINAIGRETTE 15

### **SEARED AHI TUNA CARPACCIO**

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

### **ROSEMARY BRAISED PORK CHEEKS**

ANSON MILLS POLENTA, PRESERVED LEMON, HORSERADISH, PARSLEY 15

### **SALMON RILLETTE**

SMOKED STEELHEAD ROE, DILL CREME FRAICHE, HANDCUT KENNEBEC POTATO CHIPS 12

### **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

### **ARTISAN CHEESE BOARD**

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16

### **SEAFOOD PLATEAU**

CHILLED MAINE LOBSTER, DUNGENESS CRAB SALAD, HOG ISLAND OYSTERS, AHI TUNA CEVICHE, PEEL AND EAT GULF PRAWNS AQ

## *soup & salads*

### **WILD MUSHROOM SOUP**

BLACK TRUFFLE BUTTER, SUNCHOKE, WATERCRESS 10

### **BROCCOLI ROMANESCO SOUP**

SHARP CHEDDAR, CRISPY PROSCIUTTO 10

### **BELGIAN ENDIVE SALAD**

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

### **MARINATED BEETS**

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

### **BUTTER LETTUCE SALAD**

FROMAGE BLANC, PERSIMMON, TRINITY HERBS, WATERMELON RADISH, APPLE CIDER VINAIGRETTE 13

## *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

### **DUO OF EMIGH RANCH LAMB**

HERB MARINATED LEG OF LAMB, HANDCRANKED MERGUEZ SAUSAGE, FRESH SHELLING BEANS, GYPSY PEPPERS, YOGURT, MINT 44

### **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

### **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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