

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 22/38

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 15

PEEL AND EAT GULF PRAWNS

FRESH HORSERADISH, MEYER LEMON, COCKTAIL SAUCE 19

DEVILED EGGS

FRENCH MUSTARD WHIPPED YOLKS, CRISPY SHALLOTS, FRIED CAPERS 9

WOOD FIRED BONE MARROW

PUMPKIN-CHILI GLAZE, APPLE HILL GOLDEN DELICIOUS, POMEGRANATE SALSA VERDE, ACME BATARD 18

CEDAR PLANK ROASTED PETITE BRIE

PROSCIUTTO, ROSEMARY-BROWN BUTTER APPLES, HAZELNUT PICADA, ROASTED GARLIC BAGUETTE 16

ARTISAN CHEESE BOARD

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 18

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 12

WEDGE SALAD

BABY ICEBERG, PEPPERED BACON, PRESERVED TOMATO, BUTTERMILK DRESSING, PT. REYES BLUE 15

MARINATED BEETS

WHIPPED BURRATA, SATSUMA MANDARIN, RUBY GRAPEFRUIT, PISTACHIO, QUINOA, MEYER LEMON DRESSING 14

BUTTER LETTUCE SALAD

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

entrees

WOOD FIRED BEEF TENDERLOIN*

CONFIT FINGERLINGS, THYME ROASTED MUSHROOMS, CRISPY LEEKS, BLACK TRUFFLE BUTTER, BORDELAISE 55

SEARED SCALLOPS

NEW ENGLAND STYLE 'CHOWDER SAUCE', LITTLENECK CLAMS, APPLEWOOD BACON, MIREPOIX, PERNOD 42

RAINBOW CHARD AND RICOTTA AGNOLOTTI

BRAISED GREENS, CALABRIAN CHILI, HERB BUTTER NAGE, GRANA PADANO 26

CALIFORNIA BLACK COD

COAL ROASTED ROMANESCO, BABY SHIITAKE, MISO AIOLI, CRISPY GINGER, DASHI 38

HALF RACK OF EMIGH RANCH LAMB

PINE NUT CRUST, YUKON GOLD POTATO AND CELERIAC GRATIN, BROCCOLINI, SAUCE AU POIVRE 75

PAN ROASTED KING SALMON*

BLACK EYED PEAS, BLOOMSDALE SPINACH, PRESERVED LEMON, DILL CREME FRAICHE, PINE NUT RELISH 36

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 28

sides

CRISPY YUKON GOLD POTATOES

CHIMICHURRI, FRIED PARSLEY 8

WOOD FIRED BRUSSELS SPROUTS

ROASTED PECANS, APPLEWOOD BACON, GOLDEN RAISIN VINAIGRETTE, 9

WOOD FIRED DELICATA SQUASH

BROWN BUTTER, DRIED CHERRIES, ROASTED HAZELNUTS, GRANA PADANO 8

*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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