

*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

**SHRIMP COCKTAIL**

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

**CAVIAR SERVICE**

STERLING WHITE STURGEON CAVIAR, BUTTERMILK BLINI, TRADITIONAL GARNISH 75

**SEAFOOD PLATEAU**

CHILLED MAINE LOBSTER, DUNGENESS CRAB SALAD, HOG ISLAND OYSTERS, AHI TUNA CEVICHE, POACHED 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

**WOOD FIRED TOMAHAWK RIBEYE**  
CHOICE OF SIDES, BORDELAISE OR SAUCE AU POIVRE 125

*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

**RED WINE BRAISED SHORT RIB**

ANSON MILLS POLENTA, BABY CARROTS, HORSERADISH GREMOLATA, CRISPY PARSNIP, JUS 39

**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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