

# 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

### **SHRIMP COCKTAIL**

FRESH HORSERADISH, MEYER LEMON, COCKTAIL SAUCE 19

### **DEVEILED EGGS**

FRENCH MUSTARD WHIPPED YOLKS, CRISPY SHALLOTS, FRIED CAPERS 9

### **WOOD FIRED BONE MARROW**

PARSLEY, CAPERS, SHALLOTS, TARRAGON VINAIGRETTE, CARAMELIZED ONION BUTTER, ACME BATARD 18

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

PROSCIUTTO, PORT SOAKED FIGS, 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

### **CREAMY TOMATO AND CRAB BISQUE**

CALABRIAN CHILI, CHIVES 14

### **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**

APPLEWOOD BACON, ROASTED PECANS, 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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