

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-CHERRY COMPOTE, 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

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.
1131 K STREET SACRAMENTO CA 95814 T (916) 443-3772 · F (916) 443-5035