

LUNCH

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

DEVILED EGGS

FRENCH MUSTARD WHIPPED YOLK, FRIED CAPERS, CRISPY SHALLOTS 9

PEEL AND EAT GULF PRAWNS

FRESH HORSE RADISH, MEYER LEMON, COCKTAIL SAUCE 19

CEDAR PLANK ROASTED PETITE BRIE*

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

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL, LEMON 12

ARTISAN CHEESE BOARD

FIG-FENNEL COMPOTE, 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

soups and salads

WILD MUSHROOM SOUP

BLACK TRUFFLE BUTTER, SUNCHOKE CHIPS, WATERCRESS 12

ELLA CAESAR SALAD*

CRISP ROMAINE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 14

BUTTER LETTUCE SALAD

FROMAGE BLANC, PERSIMMON, TRINITY HERBS, WATERMELON RADISH, APPLE CIDER VINAIGRETTE 14

LIBERTY DUCK CONFIT SALAD 'LYONNAISE'

BELUGA LENTILS, GARLIC CROUTONS, POACHED FARM EGG, BANYULS VINAIGRETTE 24

AHI TUNA NICOISE

SEARED CORIANDER CRUSTED TUNA, NEW POTATOES, HARICOT VERT, DEL RIO ARUGULA, SIX MINUTE EGG, PRESERVED TOMATOES, ANCHOVY OLIVES, TARRAGON VINAIGRETTE 24

CHEF'S SALAD

BABY RED RUSSIAN KALE, DELTA PEARS, PT. REYES BLUE, ROASTED PISTACHIO, GOLDEN BALSAMIC VINAIGRETTE 14

ADD ROASTED CHICKEN BREAST 8 ~ ADD GRILLED KING SALMON 11

entrees

GRILLED ELLA HAMBURGER*

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 18

ADD A SUNNY SIDE UP FARM EGG 2

WOOD FIRED BEEF TENDERLOIN*

CONFIT FINGERLINGS, THYME ROASTED MUSHROOMS, TRUFFLE BUTTER, CRISPY LEEKS, BORDELAISE 45

PAN ROASTED KING SALMON*

BLACK EYED PEAS, BLOOMSDALE SPINACH, PRESERVED LEMON, DILL CREME FRAICHE, PINE NUT RELISH 28

PRIME RIB FRENCH DIP

HORSE RADISH AIOLI, CRISPY ONIONS, ACME TORPEDO ROLL, NATURAL JUS 25

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 22

LOBSTER ROLL

POACHED SHRIMP, OLD BAY AIOLI, FINES HERBES, BUTTERED FRENCH ROLL, DILL PICKLE POTATO CHIPS 27

sides

MIXED BABY LETTUCES

TARRAGON VINAIGRETTE 8

WOOD FIRED BRUSSELS SPROUTS

ROASTED PECANS, APPLEWOOD BACON, GOLDEN RAISIN VINAIGRETTE, 9

FRENCH FRIED POTATOES

PARSLEY, SEA SALT 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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