

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

POACHED GULF PRAWNS, YUZU COCKTAIL SAUCE, AVOCADO, FRESH HORSERADISH 19

WOOD FIRED BONE MARROW

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

DUNGENESS CRAB AND AVOCADO TOAST

POACHED EGG, HOLLANDAISE, ACME BRIOCHE, WHITE STURGEON CAVIAR 29

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, LOCAL DUNGENESS CRAB, HOG ISLAND OYSTERS,
AHI TUNA CEVICHE, POACHED GULF PRAWNS AQ

soup & salads

WILD MUSHROOM SOUP

BLACK TRUFFLE BUTTER, SUNCHOKE, WATERCRESS 12

DUNGENESS CRAB LOUIE

BABY ICEBERG LETTUCE, AVOCADO MOUSSE, SIX MINUTE EGG, LOUIE DRESSING 26

MARINATED BEETS

SMOKED TROUT, QUINOA, PISTACHIO, HORSERADISH CREME FRAICHE, ARUGULA, MEYER LEMON DRESSING 14

LITTLE GEM LETTUCE

MIXED WINTER CITRUS, FROMAGE BLANC, TRINITY HERBS, RADISH, TARRAGON 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

DUNGENESS CRAB CIOPPINO

CALIFORNIA WHITE BASS, MUSSELS, CLAMS, ROCK SHRIMP, CALAMARI, TOMATO-CHORIZO COMPOTE,
SAFFRON ROUILLE, GARLIC TOAST 49

TRUFFLED BRAISED PORK CHEEKS

ANSON MILLS POLENTA, PERIGORD TRUFFLES, KUMQUAT, HORSERADISH GREMOLATA 38

SEARED SCALLOPS

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

LOCAL DUNGENESS CRAB

DRAWN BUTTER, COCKTAIL SAUCE, GRILLED MEYER LEMON AQ

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 CAULIFLOWER

VADOUVAN BUTTER, FRIED CAPERS, CURRANTS, PINE NUTS 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