

# DINNER

# DINING ROOM

## *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

### **WILD MUSHROOM TARTINE**

OREGON BLACK TRUMPETS, WHIPPED BURRATA, SAGE-WALNUT PESTO, GRILLED SOURDOUGH 17

### **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

### **WOOD FIRED OYSTERS 'DUPONT'**

DUNGENESS CRAB, FETA, CAPERS, GARLIC-PARSLEY BUTTER, HOUSE TABASCO, BREADCRUMB 21

### **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.

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