

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

SHRIMP COCKTAIL

FRESH HORSERADISH, MEYER LEMON, COCKTAIL SAUCE 19

CEDAR PLANK ROASTED PETITE BRIE*

PROSCIUTTO, PEAR MOSTARDA, ROASTED HAZELNUTS, TOASTED GARLIC BAGUETTE 16

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL, LEMON 12

ARTISAN CHEESE BOARD

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 18

SEAFOOD PLATEAU

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

soups, salads and sandwiches

WILD MUSHROOM SOUP

BLACK TRUFFLE BUTTER, SUNCHOKE CHIPS, WATERCRESS 12

ELLA CAESAR SALAD*

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

LITTLE GEM LETTUCE

FROMAGE BLANC, MIXED WINTER CITRUS, TRINITY HERBS, RADISH, TARRAGON VINAIGRETTE 14

DUNGENESS CRAB LOUIE

BUTTER LETTUCE CUPS, AVOCADO MOUSSE, SIX MINUTE EGG, LOUIS DRESSING 26

LIBERTY DUCK CONFIT SALAD 'LYONNAISE'

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

GRILLED ELLA HAMBURGER*

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

ADD A SUNNY SIDE UP FARM EGG 2

DUNGENESS CRAB & ARTICHOKE MELT

MELTED GRUYERE, CALABRIAN CHILE, BASIL BUTTER, ACME BRIOCHE, DILL PICKLE POTATO CHIPS 26

PRIME RIB FRENCH DIP

HORSERADISH AIOLI, CRISPY ONIONS, ACME TORPEDO ROLL, NATURAL JUS 25

THE THIRTY SIX DOLLAR BURGER

TRUFFLED SHORT RIB RAGOUT, TRUFFLE TOMA, BLACK TRUFFLE AIOLI, SHAVED PERIGORD TRUFFLE 36

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

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

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 22

sides

MIXED BABY LETTUCES

TARRAGON VINAIGRETTE 8

WOOD FIRED BRUSSELS SPROUTS

APPLEWOOD BACON, GOLDEN RAISIN VINAIGRETTE, ROASTED PECANS 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.

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