

# 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

### **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

### **LIBERTY DUCK CONFIT SALAD 'LYONNAISE'**

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

### **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**

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

### **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.

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