

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

OYSTERS AND PEARLS

HOG ISLAND OYSTERS WITH YUZU MIGNONETTE AND STERLING WHITE STURGEON CAVIAR 30/55

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 15

SHRIMP COCKTAIL

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

HANGTOWN FRY

CORNMEAL FRIED OYSTERS, PORK BELLY AND SWEET POTATO HASH, POACHED EGG, HOLLANDAISE 17

WOOD FIRED BONE MARROW

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

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

CAULIFLOWER 'VICHYSOISE'

VADOUVAN OIL, CRISPY CAULIFLOWER POPCORN 110

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

LOCAL DUNGENESS CRAB

DRAWN BUTTER, COCKTAIL SAUCE, GRILLED MEYER LEMON AQ

WOOD FIRED BEEF TENDERLOIN*

CONFIT FINGERLINGS, THYME ROASTED MUSHROOMS, CRISPY LEEKS, BLACK TRUFFLE BUTTER, BORDELAISE 55

SEARED SCALLOPS

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

HERB ROASTED NEW YORK STRIP

BRUSSELS SPROUTS, BABY CARROTS, PARSNIP PUREE, PORCINI MUSHROOM SAUCE, GREMOLATA 49

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 ROMANESCO

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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