

# 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

**CREAMY CAULIFLOWER SOUP**

VADOUVAN OIL, CRISPY CAULIFLOWER POPCORN 10

**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

**CASSOULET**

LIBERTY DUCK CONFIT, MERGUEZ SAUSAGE, HEIRLOOM BEANS, ROOT VEGETABLE SOFRITO,  
CRISPY PARSNIP, HERB BREADCRUMBS 39

**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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