

# 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

### **WOOD FIRED OCTOPUS 'AL PASTOR'**

AVOCADO, CRISPY YUKONS, GRILLED PINEAPPLE, PICKLED ONION, CORIANDER DRESSING 21

### **SHRIMP COCKTAIL**

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

### **STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 15

### **ARTISAN CHEESE BOARD**

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 18

### **AHI TUNA CRUDO**

AVOCADO, KIWI, ANCHO CHILI, HIBISCUS, PLANTAIN CHIPS 17

### **WOOD FIRED BONE MARROW**

TAMARIND GLAZE, PICKLED CHILIS, HERB SALAD, CARAMELIZED ONION BUTTER, SMOKED BATARD 18

### **BAKED OYSTERS 'DUPONT'**

DUNGENESS CRAB, FETA, CAPERS, GARLIC-PARSLEY BUTTER, HOUSEMADE HOT SAUCE, BREADCRUMB 21

### **CAVIAR SERVICE**

STERLING WHITE STURGEON CAVIAR, BUTTERMILK BLINI, TRADITIONAL GARNISH 75

### **SEAFOOD PLATEAU**

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

## *soup & salads*

### **WILD MUSHROOM SOUP**

BLACK TRUFFLE BUTTER, SUNCHOKE, WATERCRESS 12

### **MUSHROOM SALAD**

HEARTS OF CELERY, RADISH, PARSLEY, APPLE CIDER VINAIGRETTE, ROGUE SMOKEY BLUE CROUTON 13

### **MARINATED BEETS**

SMOKED TROUT, QUINOA, PISTACHIO, HORSERADISH CREME FRAICHE, ARUGULA, MEYER LEMON DRESSING 14

### **LITTLE GEMS**

MIXED WINTER CITRUS, FROMAGE BLANC, TRINITY HERBS, TARRAGON VINAIGRETTE 13

### **GAUCHO**

WOOD FIRED TOMAHAWK RIBEYE, GRILLED ASPARAGUS,  
RANCHERA SALSA, PEPITA-LIME BUTTER 125

## *entrees*

### **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

### **BUTTER POACHED MAINE LOBSTER**

SPRING ONION AND QUESO OAXACA PUPUSAS, BLACK BEANS, SALSA ROJA, ASPARAGUS MOJO VERDE 49

### **PAN ROASTED KING SALMON\***

BLACK EYED PEAS, BLOOMSDALE SPINACH, PRESERVED LEMON, DILL CREME FRAICHE, PINE NUT RELISH 36

### **BANANA WRAPPED HALIBUT**

COCONUT-MOLE BROTH, BLUE CORN AREPAS, SWEET POTATO, PICKLED CHILIS, CRISPY PLANTAIN CHIPS 44

### **CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 28

## *sides*

### **CRISPY YUKON GOLD POTATOES**

CHIMICHURRI, PARSLEY 8

### **WOOD FIRED ASPARAGUS**

SPICY PEANUT GREMOLATA, FRIED SHALLOTS 10

### **SALT AND PEPPER ROASTED CAULIFLOWER**

CRISPY LAMB BACON, GRILLED MEYER LEMON RELISH 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.

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