

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

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 BATAARD 18

BAKED OYSTERS

CRISPY PORK BELLY, CHIPOTLE-LIME BUTTER, COTIJA, CILANTRO 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