

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

POACHED GULF PRAWNS, YUZU COCKTAIL SAUCE, AVOCADO, FRESH HORSE RADISH 19

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL, LEMON 12

WOOD FIRED OCTOPUS 'AL PASTOR'

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

ARTISAN CHEESE BOARD

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 18

SEAFOOD PLATEAU

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

soups, salads, and sandwiches

WILD MUSHROOM SOUP

BLACK TRUFFLE BUTTER, SUNCHOKE CHIPS, WATERCRESS 12

ELLA CAESAR SALAD*

CRISP ROMAINE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 14

PAMBAZO

CHORIZO AND POTATO SANDWICH, AVOCADO, SOUR CREAM, QUESO OAXACA, PICKLED ONIONS, GUAJILLO GLAZED TORPEDO ROLL 17

LITTLE GEM LETTUCE

FROMAGE BLANC, MIXED WINTER CITRUS, TRINITY HERBS, RADISH, TARRAGON VINAIGRETTE 14

GRILLED ELLA HAMBURGER*

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 18

ADD A SUNNY SIDE UP FARM EGG 2

CRISPY NORTH COAST ROCKFISH TACOS

TOMATILLO SALSA VERDE, CHIPOTLE CREMA, CILANTRO-CABBAGE SLAW, SPICY FRIJOLE NEGROS 19

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

MIXED BABY LETTUCES, CALIFORNIA AVOCADO, PT. REYES BLUE CHEESE, CUCUMBER, FRENCH BREAKFAST RADISH, LEMON-BUTTERMILK DRESSING 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

BUTTER POACHED MAINE LOBSTER

SPRING ONION AND QUESO OAXACA PUPUSAS, BLACK BEAN PUREE, ASPARAGUS MOJO VERDE 44

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 22

sides

MIXED BABY LETTUCES

TARRAGON VINAIGRETTE 8

WOOD FIRED ASPARAGUS

SPICY PEANUT GREMOLATA, FRIED SHALLOTS 10

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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