

# 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

### **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

### **LIBERTY DUCK CONFIT SALAD 'LYONNAISE'**

BELUGA LENTILS, GARLIC CROUTONS, POACHED FARM EGG, BANYULS VINAIGRETTE 24

### **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 FRIJOLAS 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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