

Winter Menu 2023

By Chef Jason LaBarge CCC, CS

---Small Plates---

Fried Mac n Cheese

Manchego, Parmesan, provolone cheeses, garlic bechamel w/ Truffle velouté

\$15

Parmesan Crust Dungeness Crab Cakes

Dijon remoulade, micro-green salad, Meyer lemon slaw

\$18

Fromage & Charcuterie

House and artisanal craft cheeses and meats w/ accoutrement and crackers

\$19

Steak Frites

Grilled choice tender steak, garlic fries, garlic parsley butter

\$17

Truffle Parmigiano-Reggiano Fries

Truffle aioli, balsamic ketchup, sea salt

\$13

Bacon Wrapped Dates

Balsamic molasses, kale chips, chili oil

\$12

Duck Confit Flatbread

Caramelized onion, roast garlic paste, wild mushrooms, balsamic reduction

\$17

Grilled Wagyu Beef Sliders

Tomato jam, pickles, bacon, aioli, arugula, Brioche bun

\$16

Exotic Local Mushrooms En croute

Local varietal mushrooms, garlic, sherry, fine herbs, puff pastry

\$17

----Entrees----

Prosciutto Wrapped Jadori Chicken Breast Pasta

Artichoke hearts, kale, pappardelle, and truffle cream sauce

\$25

Cabernet Braised American Lamb Shank

Creamed polenta, broccolini, natural reduction

\$37

Pan Seared Prime Beef Tenderloin

Truffle whipped potato, haricot vert, black garlic veal glace, caramelized shallots

\$44

Citrus Roast Black Cod

Herb risotto, haricot vert, roast parsnip-Meyer lemon veloute

\$30

Grilled Pacific King Salmon

quinoa, broccolini, basil-kumquat relish

\$34

Muscovy Duck Breast Au L'orange

Butternut squash risotto, haricot vert, Caracara orange beurre blanc

\$27

----Soup/Salads----

(Our salads are in entrée size, we will make in smaller form as starter upon request)

Frisee Salad

Blood orange supreme, celeriac, radish, smoked salmon, artichoke herb dressing

\$16

Roast Red and Gold Beet Salad

Chevre, apple, walnut, maple Sherry vinaigrette

\$14

Hearts of Romaine Salad

Romaine, parmesan, crouton, dried tomato and lemon-garlic dressing

\$14

Dungeness Crab Bisque

Peppadew corn relish, chive oil

\$16

Caramelized Onion Potage

Thyme, Sherry, Comte, crostini

\$14

Hand Craft Italian Boule

w/ chardonnay, herb butter

\$6