

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 30

Oysters Ceviche, Cilantro, Lime Juice, Tomato, Cucumber, Habanero, Crisp Tortilla
(4 Ea.) 16

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 12

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 13

BBQ: Garlic-Barbecue Sauce (4 Ea.) 12

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 15

Sampler: One Of Each Cooked, Ceviche & Half Shell (Chef's Choice) 18

Crispy Curry Calamari 12

Shaved Fennel, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 14

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 15

Garlic, White Wine, Butter

Ahi Tuna Poke 18

Seaweed Salad, Cucumber, Cilantro, Potato Gaufrette, Wasabi Cream, Shiso Oil

Gulf Prawn Tempura 15

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Poblano Cream, Herb & Chile Oils

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Pan Roasted Gulf Prawns 14

Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 17

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 14

Brandied Caper Cocktail Sauce

Charcuterie & Cheese

Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Creminelli, Tartufo, Salt Lake City, Utah

Antica, Prosciutto, 14 mo., Parma, Italy

Hobbs', Spicy Coppa, Napa, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Bernina, Bresaola, Italy

Fra' Mani, Uncured Spicy Capicollo, Berkeley, CA

Assorted local mustards, marinated olives, house made pickled vegetables, roasted garlic & crostini

Cheese Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA

Brie Le Cremeux, Triple Cream, Cow, France

Baquero, Manchego, 6 mo., Sheep, Spain

Cypress Grove, Humboldt Fog, Goat, Humboldt, CA

Castel Regio, Taleggio, Cow, DOP, Italy

Cowgirl Creamery: Red Hawk, Cow, Petaluma, CA

Local Honeycomb, Quince Paste, Fruit, Spicy-Sweet Walnuts
Crostini

20% Gratuity applied to parties of eight or more.

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu subject to changes

Thanksgiving

11-22-2018

Appetizers

(Choice)

Pumpkin Soup
Crispy Prosciutto, Crème Fraiche

French Onion Soup
Gruyere, Crostini

Roasted Beets
Baby Field Greens, Marinated Assorted Beets, Humboldt Fog
Toasted Almonds, Banyuls Vinaigrette

Salt & Stone Caesar
Grilled Hearts of Romaine, Cotija Cheese, Bocarones
Mustard Vinaigrette, Crostini

Baby Field Greens Salad
Persimmon, French Feta, Crisp Prosciutto, Cranberry Vinaigrette

Entrée

(Choice)

Certified Angus Beef Prime Rib \$53
Baked Potato, Roasted Root Vegetables
Natural Jus, Horseradish Crème Fraiche

Herb Roasted Diestel Ranch Turkey \$43
Pancetta Stuffing, Heircot Verts & Carrots, Madera Gravy
Red Wine Cranberry Sauce

Double Cut Pork Chop \$50
Garlic Smashed Yukon Golds, Heircot Verts
Brandied Apple Mostarda

Salmon En Croute \$48
Gourmet Mushroom Duxelle, Dino Kale, Mascarpone
Asparagus, Béarnaise

Cauliflower Gnocchi (vegan/gluten free) \$38
Roasted Butternut Squash, Tomato Confit
Kale Pesto, Toasted Pine Nuts

Dessert

(Choice)

Pumpkin Cheesecake
Nutmeg Crème Anglaise, Candied Pepitas

German Chocolate Bread Pudding
Bourbon Coconut Pecan Glaze

Apple Galette
Vanilla Bean Ice Cream, Caramel

Snacks

Candied Hobbs' Pork Belly 8

Today's Deviled Eggs 7

Warm Marinated Olives 6

Nuts of the Day 6

Sides

Roasted Local Gourmet Mushrooms
Wild Arugula, Manchego
10

Pomme Frites
Rosemary-Lemon Aioli
6

Garlic Mashed Yukon Golds
Madera Gravy
5

Pancetta Stuffing
7

Crispy Dijon Glazed Brussels Sprouts
Toasted Almonds
6

Red Wine Cranberry Sauce
Orange Zest, Candied Pecans
4

Roasted Root Vegetables
5

Grilled Asparagus
Béarnaise
7

Baked Potato
5

Kids (under 12)

Turkey Dinner

Cheese Burger w/Frites

Mac & Cheese

Pasta Noodles
with Butter & Cheese

Drink & Dessert Choice included

\$20