

# 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  
Wild Baby Arugula, 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, Laura Chenel Chevre, Candied Pecans, 25 yr. Sherry Vinaigrette

## Entrée

(Choice)

Certified Angus Beef Prime Rib \$53  
Mashed Yukons, 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  
Crisp Yukon Golds, Delicata Squash  
Brandied Apple Mostarda

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

Cauliflower Gnocchi (vegan/gluten free) \$38  
Roasted Butternut Squash, Local Mushrooms, Tomato Confit  
Walnut Arugula Pesto, Balsamic Reduction

## Dessert

(Choice)

Pumpkin Cheesecake  
Nutmeg Crème Anglaise, Candied Pepitas

German Chocolate Bread Pudding  
Pecan-Cocoa Nib-Coconut Frosting, Ganache

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

Truffle 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