

# Salt & Stone

## Dinner Menu

### Oyster Bar

#### Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Fanny Bay – Baynes Sound, BC \$2.75

Small, Full Brine, Plump Meats, Sweet Mineral Finish

Marin Miyagi – Tomales Bay, CA \$3.25

Medium, Briny, Buttery, Crisp Clean Finish

Shigoku – Willapa Bay, WA \$3.75

Strong Brininess, Sweet Finish, Firm Plump Texture

#### Cooked Oysters

##### Drakes Bay

Drakes Estero, Baja, MX

Large, Plump, High Brine, Clean Finish

**Maitre'D:** Parsley, Garlic, Onions, Butter (4 Ea.) 14

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 14

**Rockefeller:** Spinach, Pernod (4 Ea.) 16

**Oyster Sampler 18**

One Each Cooked & Two Chilled Raw (Chef's Choice)

**Crispy Curry Calamari 13**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

**Cast Iron Roasted Mussels 15**

Saffron Broth, Red Pepper Rouille, Crostini

**Steamed Clams 19**

Garlic, White Wine, Butter

**Ahi Tuna Poke 20**

Wasabi Aioli, Yuzu Gastrique, Poppadom Crisps

**Gulf Prawn Tempura 16**

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

**Dungeness Crab Cake 20**

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

**Marinated Grilled Octopus 18**

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

**Blackened Snapper Tacos 16**

Mango Salsa, Cabbage, Avocado-Cilantro Crème, Arbol Aioli

**Pan Roasted Gulf Prawns 16**

Chili, Grilled Lemon

##### Shellfish Cocktails

Brandied Caper Cocktail Sauce

**Gulf Prawn 16**

**Bay Shrimp 13**

**Dungeness Crab 20**

### Snacks

Spiced Pecans 7

Warm Olives 6

Candied Pork Belly 8

### Appetizers

Soup of The Day 9

**French Onion Soup 11**

Crouton, Gruyere Gratin

**Roasted Beet Salad 12**

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

**Kenwood Strawberry Salad 11**

Baby Lettuce, Feta, Spiced Pecans, Pearl Barley, 50-year Sherry Vinaigrette

**Lil' Gem Caesar 12**

Grana Padano, Boquerones, Crostini, Parm Chip

**Duck Leg Confit 16**

Balsamic Braised Onions, Crostini

**Burrata 15**

Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

**Steak Tartare 19**

Shallots, Capers, House Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

**Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Compote, Crostini

### Charcuterie & Cheese

#### Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

#### House Made Duck Liver Pâté

**Antica, Prosciutto, 14 mo., Parma, Italy**

**Bernina, Bresaola, Italy**

**Molinari, Spicy Coppa, San Francisco, CA**

**Leoncini, Porchetta, Reggio Emilia, Italy**

**Cremellini, Tartufo, Salt Lake City, Utah**

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

#### Cheese Board

Large (All Six Selections) 25 Small (Top Three) 14

**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**

**Isigny Ste Mère, Mimolette, Cow, Vieille, France**

Local Honey, Membrillo, Candied Nuts, Crostini

## Salt

### **Petrale Sole Almondine 26**

Rice Pilaf, Brown Butter, Preserved Lemon

### **Crispy Skin Salmon 27**

Thyme-Mustard Potatoes, Beet Coulis, Wild Arugula

### **Blackened Snapper 24**

"Summer Succotash" Sweet Corn, Yam, Cherry Tomato, Favas, Lemon Labneh

### **Prawn & Scallop Pappardelle 26**

House Made Pasta, Gold Beets, Spinach, Baby Tomato

Local Mushrooms, Truffle Emulsion

### **Linguini & Clams 24**

Garlic, Shallot, Fumet, Calabrian Chiles, Grana Padano, Herbs

### **Roasted 6 oz. North Atlantic Lobster Tail 40**

### **Roasted Twin 6 oz. North Atlantic Tails 68**

Mashed Yukon Golds, Drawn Butter

### **Cioppino 29**

Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari

Roasted Tomato-Fennel Broth, Garlic Toast Points

### **Seafood Louie**

Baby Iceberg, Avocado, Boiled Egg, Cherry Tomatoes

Cucumber, Broccolini, Olives, Louie Dressing

### **Dungeness Crab Louie sm. 19 / lg. 24**

### **Bay Shrimp Louie sm. 14 / lg. 16**

### **Combo - Crab, Shrimp & Prawn sm. 20 / lg. 25**

## Stone

### **Steaks Off The Grill:**

### **20oz. Bone-In Ribeye 39**

### **9oz. Chimichurri Marinated Bavette 24**

### **7oz. Filet Mignon 33**

Green Onion-Buttermilk Mashed Yukons, Housemade Worcestershire Sauce

Horseradish Butter

### **12 oz. Center Cut Pork Chop 26**

Potato Leek Röstî, Sauerkraut, Green Apple Mostarda, Crème Fraîche

### **Porcini & Pork Sugo 24**

Sofrito, Barolo, Fava Beans, House Made Rigatoni & Ricotta

### **Local Farm Chicken Under A Brick 25**

Green Onion-Buttermilk Mashed Yukons, Natural Thyme Jus

### **Crispy Skin Duck Breast 28**

Rice Pilaf, Cherry Salad, Duck Jus Lié

### **Cauliflower Gnocchi 22 (Vegan & Gluten Free)**

Local Mushrooms, Greens, Tomato, Walnut-Arugula Pesto, Balsamic Reduction

## "Salt & Stone"

### **Filet Mignon & North Atlantic Lobster Tail**

62

### **Filet Mignon & Sautéed Gulf Prawns**

40

### **Filet Mignon & Seared Sea Scallops**

44

Green Onion-Buttermilk Mashed Yukons  
Port Demi-Glace

**All served with a 7oz. Filet Mignon**

**20oz. Bone-In Ribeye upcharge 6**

## Sides

### **Roasted Local Organic Mushrooms**

Wild Arugula, Parmesan

10

### **Truffle Pommes Frites**

Grana Padano

Rosemary-Lemon Aioli

10

### **Grilled Asparagus**

Lemon Aioli

8

### **Mac & Cheese**

Tasso Ham, English Peas, Four Cheeses

11

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).

*ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that was not purchased from the restaurant.*

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

Executive Chef William Oliver / Sous Chef Gustavo Mendoza / Sous Chef Eric Moulton 05/24/2020