

# Appetizers

Available in addition to the Three Course Dinner

## Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

### Skookum \$3.00

Skookum Inlet, Puget Sound, WA  
Small, Full Flavor, Mild Brine, Vegetable Finish

### Marin Miyagi \$3.25

Tomales Bay, CA  
Medium, Briny, Buttery, Crisp Clean Finish

### Beau Soleil \$3.75

New Brunswick, BC  
Firm, Salty, Sweet Hints of Hazelnut

## Cooked Oysters

**Maitre'D:** Parsley, Garlic, Onions, Butter (4 Ea.) 16

**Casino:** Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

**BBQ:** Garlic-Barbecue Sauce (4 Ea.) 16

### **Crispy Calamari 18**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

### **Steamed Mussels 22**

Garlic, Spinach, White Wine, Butter, Chili Flakes

### **Steamed Clams 22**

Garlic, Spinach, White Wine, Butter, Chili Flakes

### **Ahi Tuna Poke 23**

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber  
Jalapeño, Wonton Crisps, Wasabi Tobiko

### **Dungeness Crab Cakes 26**

Scallion Vinaigrette, Arbol Aioli

### **Spicy Gulf Prawns 21**

Jalapeno & Calabrian Chiles, Garlic, White Wine, Butter

### **Spanish Octopus 22**

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

### **Peppered Burrata 16**

Green Olive Tapenade, Crostini

### **Steak Tartare 21**

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

### **Truffle Mac & Cheese 16**

Grana Padano, Gouda, Manchego, Cheddar, Breadcrumbs

### **Duck Liver Pâté with Pistachio 16**

Strawberry-Pepper Compote, Crostini

### **Pork Belly 19**

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

### **Shellfish Cocktails**

Brandied Caper Cocktail Sauce

### **Gulf Prawn 20**

### **Bay Shrimp 15**

### **Dungeness Crab 24**

## Snacks

Warm Marinated Olives 7

Candied Pecans 7

### **Charcuterie & Cheese Board 32**

- **Shaft's Bleu**, Gold-Mine Aged, Cow Placer County, CA
- **Iberico Gran Reserva**, Sheep, Cow & Goat, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy
- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA

20% Gratuity applied to parties of eight or more.

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

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

# Happy Thanksgiving

Select one item from each Course below

## Soups and Salads

### Butternut Squash Bisque

Crème Fraiche, Sage Brown Butter, Puff Pastry Croutons

### French Onion Soup

Crouton, Gruyere Gratin

### Little Gem Caesar

Grana Padano, Boqueróns, Crostini

### Butter Lettuce Salad

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu, Basil Vinaigrette

### Oven Roasted Delicata Squash

Local Honey, Pistachios, Dried Cranberries  
Baby Mixed Greens, Feta, Basil Vinaigrette

## Entrée

### Dijon & Herb Roasted Angus Beef Prime Rib \$69

Mashed Russets, Turkey Gravy, Au Jus, Horseradish Crème Fraiche

### Diestel Ranch Turkey \$51

Mushroom – Sausage Sourdough Stuffing, Green Beans,  
Mashed Russets, Red Wine Cranberry Compote, Natural Jus Gravy

### Gulf Prawn & Scallop Tagliatelle \$52

Housemade Pasta, Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

### Salt & Stone Seafood Stew \$59

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Yukon Gold Potatoes, Roasted Tomato Broth, Garlic Toast

### Crispy Skin Salmon \$52

Mushroom Risotto, Tarragon Beurre Blanc

### Yukon Gold Potato Gnocchi \$45 (Gluten Free, Vegan Option Available)

Local Mushrooms, Carrots, Spinach, Tomato, Laura Chenel Chèvre, Romesco Sauce

## Dessert

### Pumpkin Cheesecake

Brown Sugar Crust, Spiced Crème Chantilly, Verjus Gastrique, Pepita Bark

### Butterscotch Bread Pudding

Whisky Crème Anglaise

### Apple Galette

Vanilla Bean Ice Cream, Caramel, Cinnamon, Apple Chip

### Flourless Chocolate Ganache Torte

Fried Pecans, Butterscotch, Wine Salt

### Raspberry Zinfandel Sorbet

### Kentucky Bourbon Butter Pecan Gelato

## Sides

Green Beans

Sliced Almonds & Crispy Shallots

6

Red Wine Cranberry Compote

5

Yukon Gold Mashers

6

Mushroom - Sausage Sourdough Stuffing

6

Crispy Brussels Sprouts

Dijon, Grana Padano

14

Truffle Pommes Frites

Garlic, Grana Padano, White Truffle Oil

Truffle Salt, Parsley, Truffle Aioli

14