

*from the cold bar*

**OYSTERS ON THE HALF SHELL**  
COCKTAIL SAUCE AND MIGNONETTE MKT PRICE

**CHILLED POACHED MAINE LOBSTER**  
WARM BUTTER, THYME AND GARLIC MKT PRICE

**YELLOWFIN TUNA CARPACCIO**  
POACHED EGG, HERB SALAD, CRISPY POTATOES AND MUSTARD VINAIGRETTE 15

**TARTARE OF CREEKSTONE FARMS BEEF**  
FARM EGG AND TORN GARLIC POPOVERS 15

**ELLA CURED SALMON FLATBREAD**  
CREME FRAICHE, DILL, FENNEL AND CAPERS 12

*appetizers*

**WOOD OVEN FIRED MEATBALLS**  
MARINARA, SHEEP'S MILK RICOTTA AND MICRO BASIL 15

**CHILLED BEET SALAD**  
SHAVED RAW BEETS, BEET TOPS, TINY ONIONS AND FENUGREEK AIOLI 13

**CEDAR ROASTED VALLEY FORD COW'S MILK TOMME CHEESE**  
PROSCIUTTO DI PARMA, FENNEL CRACKERS AND WILDFLOWER HONEY 17

**LITTLE GEM AND WATERCRESS SALAD**  
PARMESAN DRESSING, APPLES, FENNEL, GORGONZOLA DOLCE AND CANDIED NUTS 12

**CALIFORNIA BURRATA**  
BRAISED COLLARD GREENS, GARLIC TOAST, CRISPY KALE AND SMOKED OLIVE OIL 12

**PAPPARDELLE AND POACHED EGG**  
CRISPY PROSCIUTTO AND LEMON BUTTER SAUCE 15

**COUNTRY PATE**  
GRILLED BREAD, WHOLE GRAIN MUSTARD, CORNICHONS AND SEA SALT 15

**PAN ROASTED MUSSELS**  
SHISHITO PEPPERS, CRISP PORK BELLY, HERBED BREAD CRUMBS AND SMOKED OLIVE OIL 11/18

**ROASTED BONE MARROW**  
CAPER~PARSLEY SALAD, MEDJOO DATES, TARRAGON VINAIGRETTE AND GARLIC TOAST 16

**ORGANIC BUTTER LETTUCE SALAD**  
SHAVED MIXED RADISHES, GRAPEFRUIT SUPREMES AND GREEN GODDESS DRESSING 10

**SHORT RIB RAVIOLI**  
LEMON BRAISED CARDOON, GREEN APPLE AND DILL CREME FRAICHE 16

**ORGANIC CARROT SOUP**  
VADOUVAN BUTTER, CRISP SHALLOT AND MARCONA ALMOND MILK 9

*entrees*

**PAN ROASTED SCOTTISH SALMON**  
CREAMY PARMESAN PEARL COUSCOUS, SHAVED BRUSSELS SPROUTS AND APPLEWOOD SMOKED BACON 27

**ROASTED PETALUMA HALF CHICKEN**  
BRAISED DINOSAUR KALE, ROASTED GRAPES AND CHICKEN LIVER ON TOAST 24

**ONION ROASTED LAMB SHANK**  
CARAMELIZED BABY TURNIPS, KUMQUAT, WHITE ANCHOVY AND PEA TENDRILS 31

**SEARED HAWAIIAN ONO**  
ARTICHOKE BARIGOULE, LITTLE NECK CLAMS, BRAISED BABY CARROTS AND GARLIC AIOLI 28

**GRILLED NEW YORK STRIP**  
MUSHROOM PUREE, ROASTED MUSHROOMS, SAUCE BORDELAISE AND ANCHO CRESS 33

**WOOD FIRED PORK LOIN**  
WHITE BEANS, BACON LARDON, OKRA, GREEN OLIVE, PIPERADE AND CHICHARONES 26

A SERVICE CHARGE OF 18% WILL BE ADDED TO ALL PARTIES OF SIX OR MORE

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