



WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

SHARE PLATES

- HALF DOZEN OYSTERS***, Mignonette, Lemon 27
- DEVILED EGGS***, Tobiko Caviar, House Pickling's 14
- CRISPY BRUSSEL SPROUTS***, Roasted Garlic Aioli 12
- OCTOPUS**, Garlic Herb Butter, Shallots, Breadcrumbs 18
- STEAK TARTARE***, Worcestershire Vinaigrette, Capers, Shallots,
Fresh Egg yolk, Parmesan Cheese, Salt Crackers 16
- GRILLED BONE MARROW**, Parsley Caper Salad, Demi-Glace,
Grilled Toast 24
- STURGEON CAVIAR**, Kaluga Hybrid, 1 oz, Crème Fraiche,
Crackers 65

SALADS

- CAESAR SALAD**, Little Gem, Lollo Rossa, Parmesan Cheese,
Croutons, White Anchovies, Caesar Dressing 15
- PEAR SALAD**, Asian Pear, Feta, Pumpkin Seeds, Radicchio,
Belgian Endive, Pomegranate, Maple Vinaigrette 15
- WEDGE SALAD*** Cherry Tomatoes, Green Onion, Bacon,
Bleu Cheese Crumbles, Buttermilk Dressing 15

LARGE PLATES

- GRILLED SALMON**, Butternut Squash, Quinoa, Spinach,
Butternut Squash Beurre Blanc, Almond Gremolata 36
- PAN SEARED SEABASS**, Goat Cheese and Saffron Risotto, Spiced
Apples, Swiss Chard, Citrus Volute, Preserved Lemon 46
- DUCK CONFIT**, Pork Belly, White Bean Cassoulet, Tomato,
Bacon, Celery Root, Onions, Carrots 38
- BRAISED LAMB SHANK**, Parsnip Puree, Carrots, Pearl Onions,
Mushrooms, Parsnip Crisps, Lamb and Port Jus 42
- FILET MIGNON**, Mashed Yukon Potatoes, Sauteed Green Beans,
Demi-Glace 60

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef de Cuisine Juliano Santiago