



WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

SHARE PLATES

- HALF DOZEN OYSTERS***, Apple Mignonette, Lemon 27
- DEVILED EGGS***, Tobiko Caviar, House Pickling's 14
- WARM SPINACH AND ARTICHOKE DIP***, Chips, Green Onion 14
- CRISPY BRUSSEL SPROUTS***, Roasted Garlic Aioli 12
- OVEN ROASTED BRIE CHEESE**, Kumquat Marmalade,
Apple Frisee Salad, Grilled Toast 18
- OCTOPUS**, Garlic Herb Butter, Shallots, Breadcrumbs 18
- STEAK TARTARE***, Capers, Shallots, Worcestershire Vinaigrette,
Fresh Egg Yolk, Parmesan Cheese, Chips 18
- GRILLED BONE MARROW**, Parsley Caper Salad, Demi-Glace,
Grilled Toast 24

SALADS

- CAESAR SALAD**, Little Gem, Lollo Rossa, Parmesan Cheese,
Croutons, White Anchovies, Caesar Dressing 15
- BEET SALAD**, Red and Golden Marinated Beets, Spiced Pecans,
Goat Cheese Mousse, Belgium Endive 15
- WEDGE SALAD*** Cherry Tomatoes, Green Onion, Bacon,
Bleu Cheese Crumbles, Buttermilk Dressing 15

LARGE PLATES

- PAN SEARED SALMON**, Creamy Polenta, Roasted Fennel,
Citrus Brown Butter, Crispy Leeks 38
- PAN SEARED SCALLOPS**, Sunchoke Puree, Roasted Romanesco,
Roasted Sunchoke, Bacon Jam 52
- BRAISED PORK SHANK**, Romanesco, Celery Root and Parsnip
Puree, Orange Carrot Reduction, Tomato Almond Jam 38
- DUCK CONFIT**, Pork Belly, White Bean Cassoulet, Bacon,
Carrots, Celery, Onions, Celery Root 38
- FILET MIGNON**, Mashed Yukon Potatoes, Grilled Broccolini,
Demi-Glace 70

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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