



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 BRUSSELS***, Roasted Garlic Aioli 12
- ROASTED BRIE CHEESE**, Blood Orange and Fresno Chili Jam,
Kumquat 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
- WHITE STURGEON CAVIAR**, 1oz, Crème Fraiche, Crackers 75

SALADS

- ARUGULA SALAD**, Jicama, Orange, Feta Cheese. Pumpkin Seeds,
Pickled Red Onion, Orange Honey Thyme Viniagrette 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
- OVEN ROASTED SWORDFISH**, Marble Potatoes, Artichoke Hearts,
Sauce Provençale, Caper Chimichurri 42
- LAMB CHOPS**, Roasted Potatoes, Asparagus, Edamame, Radish,
Peas, Sugar Snap Peas, Sherry Vinaigrette 48
- BRAISED PORK CHEEKS**, Celery Root and Green Apple Puree,
Asparagus, Carrots, Rhubarb sauce, Pickled Rhubarb 38
- FILET MIGNON**, Mashed Yukon Potatoes, Grilled Asparagus,
Demi-Glace 70

8941 ELK GROVE BOULEVARD, ELK GROVE, CALIFORNIA 95624 🍷 PHONE 916.685.2220

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

Chef de Cuisine Juliano Santiago