



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
- SHISHITO PEPPERS***, Sweet Pepper Aoili, Lemon Zest 12
- ROASTED BRIE CHEESE**, Kumquat Marmalade, Frisee Salad, Pickling's, Grilled Toast 18
- ESCARGOT**, Garlic Herb Butter, Shallots, Breadcrumbs 16
- STEAK TARTARE***, Capers, Shallots, Worcestershire Vinaigrette, Fresh Egg Yolk, Parmesan Cheese, Chips 18
- GRILLED BONE MARROW**, Parsley Caper Salad, Demi-Glace, Grilled Toast 24

BISTRO CAVIAR SERVICE, Crème Fraiche, Crackers

SMOKED SALMON	GOLDEN TROUT	WHITE STURGEON
2OZ 39	2OZ 45	1OZ 85

- SALADS**
- PLUM SALAD**, Blackberries, Mixed Greens, Roasted Pistachio, Feta Cheese, Orange Honey Thyme Vinaigrette 15
- PEACH SALAD**, Heirloom Tomatoes, Basil, Dehydrated Olives, Ricotta Cheese, Creamy Lemon Vinaigrette 15
- WEDGE SALAD*** Cherry Tomatoes, Green Onion, Bacon, Bleu Cheese Crumbles, Buttermilk Dressing 15

- LARGE PLATES**
- PAN SEARED SALMON**, Roasted Corn Succotash, Tomatoes, Radish, Creamy Tomatillo Sauce, Breadcrumb Gremolata 38
- ALASKAN HALIBUT**, Smoked Eggplant Puree, Roasted Tomato, Zucchini, Artichoke Hearts, Potatoes, Basil Pistou Sauce 48
- DUCK CONFIT**, Pork Belly, Roasted Potatoes, Sauteed Spinach, Orange Kumquat Barbeque Sauce 38
- BRAISED SHORT RIBS**, Bleu Cheese Mash Potatoes. Mushrooms, Onions, Carrots, Peppercorn Sauce, Horseradish Crema 42
- FILET MIGNON**, Mashed Yukon Potatoes, Sauteed Green Beans, 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