



WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

- SHARE PLATES**
- HALF DOZEN OYSTERS***, Pineapple Mignonette, Lemon 27
- DEVILED EGGS***, Tobiko Caviar, House Pickling's 14
- CRISPY BRUSSEL SPROUTS***, Lemon Aioli 12
- ROASTED BRIE CHEESE**, Kumquat Marmalade, Frisee Salad, Pickling's, Grilled Toast 18
- SEARED AHI BRUSCHETTA**, Wasabi and Pea Puree, Cherry Tomato, Slaw, Grilled Toast, Aged Balsamic 22
- 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
1OZ 22	1OZ 28	1OZ 85

- SALADS**
- PEAR SALAD**, French Butter Pears, Almonds, Mixed Greens, Radish, Feta Cheese, Miso Honey Vinaigrette 15
- BEET SALAD**, Toasted Walnuts, Orange Segments, Endive, Frisee, Goat Cheese, Orange Honey Vinaigrette 15
- WEDGE SALAD*** Cherry Tomatoes, Green Onion, Bacon, Bleu Cheese Crumbles, Buttermilk Dressing 15

- LARGE PLATES**
- PAN SEARED SALMON**, Celery Root Puree, Braised Leeks, Potato Pavé, Mustard Cream Reduction, Pecan Gremolata 38
- ALASKAN HALIBUT**, Smoked Eggplant Puree, Roasted Tomato, Zucchini, Potatoes, Basil Pistou Sauce 48
- DUCK CONFIT**, Pork Belly, Roasted Parsnips, Sauteed Spinach, Roasted Carrots, Tomato Jam 38
- BEEF BOURGUIGNON**, Creamy Polenta. Mushrooms, Onions, Carrots, Peppercorn Sauce, Horseradish Crema 48
- 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