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### CHEESE SELECTION

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**FROMAGER D'AFFINOIS** Apple Jam, France, Cow's Milk, Brie Style, Velvety, Creamy 6.25

**IDIAZABAL** Port Figs, Spain, Sheep's Milk, Bright, Well Balanced, Salt-Caramel Finish 6.25

**BIG ROCK BLUE** Orange Blossom Honey, Central Coast, Cow's Milk, Nutty, Tangy, Buttery Finish 6.25

{ FOR ALL 3 CHEESES 16.99 }

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### STARTERS

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**TODAY'S SOUP** 9.50

**CARAMELIZED ONION SOUP** Gruyère Cheese, Crouton 10.50 (v)

**ORGANIC LETTUCES** Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese, Balsamic Vinaigrette 10.50 (v) (gf)

**ESIN'S CLASSIC CAESAR SALAD** Herbed Croutons, Grana Padano 10.50

**ROASTED BEETS** Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens 13.50 (v)(gf)

**OYSTERS ON THE HALF SHELL** Champagne Mignonette, Cocktail Sauce (6) 22 (gf)

**BAKED OYSTERS** Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan (4) 16

**WILD SALMON TARTARE** Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.50

**FLATBREAD** Bartlett Pears, Blue Cheese, Mozzarella, Parmesan, Caramelized Onions, Arugula, Toasted Walnuts, Balsamic Gastrique 14.50 (v)

**BELLWETHER FARMS RICOTTA GNOCCHI** Roasted Forest Mushrooms, Spinach, Brandy-Black Truffle, Grana Padano 16.50 (v)

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### MAIN COURSES

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**GRILLED KING SALMON** Shelling Beans, Chanterelle Mushrooms, Spinach, Castilvertrano Olive Vinaigrette 32 (gf)

**VEGAN BOWL** Rustichella Linguine, Cauliflower, Delicata Squash, Lacinato Kale, Pumpkin Seeds, Persian Lime Curry-Coconut Sauce 20 (v)

**PUMPKIN RISOTTO** Butternut Squash, Spinach, Crispy Sage, Parmesan 20 (v)(gf) (vegan on request)

**FILO WRAPPED MARY'S CHICKEN BREAST** Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 21

**GRILLED CIDER BRINED PORK CHOP** Sweet Potato Purée, Swiss Chard, Spiced Apple Chutney, Whole Grain Mustard-Port Sauce 26 (gf)

**PAINTED HILLS NATURAL POT ROAST** Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 21 (gf)

**CERTIFIED ANGUS BEEF HANGER STEAK FRITES** Gremolata Hand Cut Fries, Arugula, Castilvertrano Olive Tapenade 29

**GRILLED FILET MIGNON** Horseradish Mashed Potatoes, Roasted Baby Carrots, Balsamic Onion Jam, Blue Cheese Butter, Zinfandel Sauce 38 (gf)

**BRAISED LOCAL LAMB SHANK** Parmesan Polenta, Lacinato Kale, Natural Jus, Mint-Pinenut Gremolata 30 (gf)

**SNAKE RIVER FARMS WAGYU BEEF BURGER** Challah Bun, Hand Cut Fries 14.75  
Add Cheese (Swiss, Blue or Cheddar) 2, Avocado 2, Hobbs' Natural Applewood Smoked Bacon 3

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### SIDES

Bread Served On Request

**HANDCUT FRIES** Lemon-Garlic Aioli 6.25

**LEMON PEARL COUSCOUS** 6.25

**ROASTED FINGERLING POTATOES** 6.25

**GARLIC MASHED POTATOES** 6.25

**GRILLED MARY'S CHICKEN BREAST** 8.5

**(5) GRILLED WILD PRAWNS** 14.75

**MARINATED OLIVES** 6.25

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### SUNDAYS ARE PRIME RIB NIGHT

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AT ESIN RESTAURANT & BAR

CHEFS & OWNERS | CURTIS & ESIN DECARION GENERAL MANAGER | TRACY JURICH EXECUTIVE SOUS CHEF | JORGE BARRETO

750 CAMINO RAMON, DANVILLE, CA. 94526 TEL. 925-314-0974 WWW.ESINRESTAURANT.COM | NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS

\*consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness | (v) = vegetarian (gf) = gluten free

Esin believes in Food with Integrity. Most of our produce, meat, and fish are farmed or harvested in a sustainable manner 10/04/2020