

RESTAURANT & BAR

CHEESE SELECTION

FROMAGER D’AFFINOIS Strawberry Jam, France, Cow’s Milk, Brie Style, Velvety, Creamy 6.50

GRAND NOIR BLUE Orange Blossom Honey, Germany, Cow’s Milk, Sweet & Sharp 6.50

IDIAZABAL Port Figs, Spain, Sheep’s Milk, Bright, Well Balanced, Salt-Caramel Finish 6.50

{ FOR ALL 3 CHEESES 18 }

STARTERS

TODAY’S SOUP 9.50

CARAMELIZED ONION SOUP Gruyère Cheese, Crouton 10.50 (v)

WILD PRAWNS & MANILA CLAMS “Catalan Style”, Almond Romesco, Herb Salsa Verde & Garlic Rubbed Bread 17.50

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

OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce (6) 18.50 (gf)

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan Cheese (4) 16.50

FLATBREAD Roasted Mushrooms, Fontina Cheese, Mozzarella, Parmesan, Melted Leeks, Arugula, Truffle Oil 14.50 (v)

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

SALADS & ENTRÉE SALAD

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 11.50 (v)(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 11.50
with Grilled Mary’s Chicken Breast 15.95 Grilled Wild Prawns 18.75

GRILLED MARY’S CHICKEN BREAST SALAD Organic Lettuces, Celery, Apples, Toasted Almonds, Raisins, Blue Cheese, Apple Cider Vinaigrette 17 (gf)

GRILLED WILD PRAWN COBB Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg, Whole Grain Mustard Dressing 18.75 (gf)

TODAY’S SALMON SPECIAL A.Q.

SANDWICHES

BUTTERMILK FRIED MARY’S CHICKEN SANDWICH Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll, Kennebec Chips 16.75

SNAKE RIVER FARMS HAM PANINI Sundried Tomato Chutney, Gruyere, Aioli, Arugula, Kennebec Chips 16.50

GRILLED CERTIFIED ANGUS BEEF NY STRIP STEAK SANDWICH Piquillo Peppers, Fontina Cheese, Chimichurri, Smoked Paprika Aioli, Arugula, Ciabatta Roll, Kennebec Fries 18.95

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Kennebec Fries 16
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.25, Hobbs’ Natural Applewood Smoked Bacon 3.50

MAIN COURSE

RISOTTO Corn, Fava Beans, Green Garlic, Parmesan 20 (v)(gf) (vegan on request)

VEGAN BOWL Ceci Beans, Swiss Chard, Roasted Cauliflower, Harissa Broth, Basmati Rice, Salsa Verde 20 (v)

PAINTED HILLS NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 23 (gf)

SNAKE RIVER FARMS WAGYU BEEF BOLOGNESE Rustichella Casareccia, Mushrooms, Spinach, Truffle Oil, Parmesan 21

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

SIDES

Bread Served On Request

MARINATED OLIVES 6.25

ROASTED FINGERLING POTATOES 6.50

HAND CUT KENNEBEC FRIES
Lemon-Garlic Aioli 6.50

{5} GRILLED WILD PRAWNS 14.75

GRILLED MARY’S CHICKEN BREAST 8.50

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 4/05/2021