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### CHEESE SELECTION

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

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

**POINT REYES BAY BLUE** Orange Blossom Honey, California, Cow’s Milk, “Stilton Style” Earthy Tones, Sweet, Salted-Caramel Finish 6.50

{ FOR ALL 3 CHEESES 18 }

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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)

**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

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### MAIN COURSES

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**GRILLED KING SALMON** Umbrian Lentils, Bloomsdale Spinach, Broccoli Romanesco, Castelvetro Olive Vinaigrette 32 (gf)

**VEGAN BOWL** Coconut-Carrot Purée, Farro, Roasted Delicata Squash, Vegan Feta Cheese, Kale-Walnut Pesto 20 (v)

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

**ORECCHIETTE PASTA** Wild Prawns, Chanterelle Mushrooms, Spinach, Tarragon, Sundried Tomato Cream 26

**FILO WRAPPED MARY’S CHICKEN BREAST** Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 23

**DUCK LEG CONFIT** Roasted Root Vegetables, Celery Root Purée, Pear Mostarda, Port Sauce 28 (gf)

**GRILLED CIDER BRINED PORK CHOP** Sweet Potato Purée, Swiss Chard, Spiced Apple Chutney, Whole Grain Mustard-Port Sauce 27.50 (gf)

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

**MOUSSAKA** Local Lamb Ragout, Roasted Eggplant Layers, Béchamel Sauce 23

**GRILLED CERTIFIED ANGUS BEEF NY STRIP STEAK** Potato-Leek Gratin, Dino Kale, Roasted Chanterelle-Brandy Cream Sauce 38 (gf)

**SNAKE RIVER FARMS WAGYU BEEF BURGER** Challah Bun, Hand Cut Fries 15.50

Add Cheese (Swiss, Blue or Cheddar) 2.25 Avocado 2.25 Hobbs’ Natural Applewood Smoked Bacon 3.50

### SUNDAYS ONLY

**PRIME RIB NIGHT** “SUBJECT TO AVAILABILITY” (NOT AVAILABLE ONLINE)

Garlic Mashed Potatoes, Today’s Vegetables, Natural Jus, Horseradish Cream 32.50

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### SIDES

Bread Served On Request

**HANDCUT FRIES** Lemon-Garlic Aioli 6.50

**LEMON PEARL COUSCOUS** 6.50

**ROASTED FINGERLING POTATOES** 6.50

**GARLIC MASHED POTATOES** 6.50

**GRILLED MARY’S CHICKEN BREAST** 8.50

**(5) GRILLED WILD PRAWNS** 14.75

**MARINATED OLIVES** 6.25