

RESTAURANT & BAR

CHEESE SELECTION

VACHEROUSSE D'ARGENTAL Apple Jam, France, Cow's Milk, Velvety, Creamy 6.5

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow's Milk, Sweet & Mellow 6.5

IDIAZABAL Port Figs, Spain, Sheep's Milk, Bright, Well Balanced, Salt-Caramel Finish 6.5

{ FOR ALL 3 CHEESES 18 }

STARTERS

TODAY'S SOUP 9.5

CARAMELIZED ONION SOUP Emmanthal Cheese, Crouton 10.5 (v)

ORGANIC LETTUCES Asian Pears, Shaved Fennel, Pomegranate Seeds, Ricotta Salata, Muscatel Vinaigrette 11.5 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 11.5

ROASTED BEETS Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens 13.5 (v)(gf)

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.5

MANILA CLAMS & WILD PRAWNS Harissa Broth, Fregola, Grilled Bread 19.5

GRILLED SPANISH OCTOPUS Romesco Sauce, Chorizo, Fingerling Potatoes, Aleppo Salsa Verde 17.95 (contains almonds)

1/2 DOZEN TODAY'S OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce 21 (gf)

FLATBREAD Pears, Walnuts, Mozzarella, Caramelized Onions, Blue Cheese, Arugula, Grana Padano, Balsamic Reduction 15.5 (v)

BELLWETHER FARMS FRESH RICOTTA GNOCCHI Beeler's Pork Sugo, Tomato, Caramelized Fennel, Spinach, Grana Padano 17.95

LOCAL DIXON LAMB MEATBALLS Hummus, Aleppo-Mint Oil, Grilled Hand Made Pita 17.5

MAIN COURSES

TODAY'S FRESH FISH A.Q. (limited availability)

RISOTTO Forest Mushrooms, Spinach, Truffle Oil, Grana Padano 21 (v)(gf) (vegan on request)

VEGAN BOWL Torchio Pasta, Roasted Butternut Squash, Cauliflower, Dino Kale, Sage-Coconut Milk Sauce, Kale Pesto 21 (v)

FILLO WRAPPED MARY'S CHICKEN BREAST Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 25

GRILLED CIDER BRINED BEELER'S DUROC PORK CHOP Sweet Potato Purée, Whole Grain Mustard-Mushroom Sauce, Brussels Sprouts 29.5 (gf)

SLOW COOKED NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 24 (gf)

BRANDT BEEF PRIME NEW YORK STRIP STEAK Roasted Marble Potatoes, Crispy Onions, Blue Cheese Butter, Zinfandel Sauce 49

LOCAL DIXON LAMB MOUSSAKA Roasted Eggplant, Tomato Coulis, Grana Padano Bechamel 28

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 16 Add Cheese (Swiss, Blue or Cheddar) 2.25
Avocado 2.75 Hobbs' Natural Applewood Smoked Bacon 4.5

SUNDAYS ONLY "SUBJECT TO AVAILABILITY" (NOT AVAILABLE ONLINE)

SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB

Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream 45

SIDES

Bread Served On Request

HANDCUT FRIES Lemon-Garlic Aioli 6.5

ROASTED FINGERLING POTATOES 6.5 (gf)

GRILLED MARY'S CHICKEN BREAST 8.5 (gf)

MARINATED OLIVES 6.25 (gf)

LEMON PEARL COUSCOUS 6.5

GARLIC MASHED POTATOES 6.5 (gf)

(4) GRILLED WILD PRAWNS 15.75 (gf)