

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)

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

**ESIN'S CLASSIC CAESAR SALAD** Herbed Croutons, Grana Padano 11.50

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

**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

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

**WILD PRAWNS CAZUELA** Tomatoes, Fava Beans, Castelvetrano Olives, Feta, Grilled Bread 17.50

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

### MAIN COURSES

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

**VEGAN BOWL** Vadouvan Umbrian Lentils, Basmati Rice, Roasted Carrots, Spinach, Chermoula 20 (v)(gf)

**GRILLED MONTEREY WILD KING SALMON** Roasted Amarosa Potatoes, Corn Succotash, Tarragon-Brandy Sauce 36

**GRILLED DAY BOAT SCALLOPS** Red & White Quinoa, Roasted Cauliflower, Coconut Lime Curry, Fava Bean-Piquillo Pepper Vinaigrette 38 (gf)

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

**BELLWETHER FARMS FRESH RICOTTA GNOCCHI** Braised Homestead Pork Sugo, Fennel 24

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

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

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

**GRILLED CERTIFIED ANGUS FILET MIGNON** Amarosa Potato Cake, Asparagus, Black Truffle Butter, Onion Jam 46 (gf)

**SNAKE RIVER FARMS WAGYU BEEF BURGER** Challah Bun, Hand Cut Fries 16.00

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

### 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 36.50

### SIDES

Bread Served On Request

**HANDCUT FRIES** Lemon-Garlic Aioli 6.50

**ROASTED FINGERLING POTATOES** 6.50

**GRILLED MARY'S CHICKEN BREAST** 8.50

**MARINATED OLIVES** 6.25

**LEMON PEARL COUSCOUS** 6.50

**GARLIC MASHED POTATOES** 6.50

**(5) GRILLED WILD PRAWNS** 14.75

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 05/06/2021