

RESTAURANT & BAR

CHEESE SELECTION

FROMAGER D'AFFINOIS Stone Fruit 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

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

{ FOR ALL 3 CHEESES 18 }

STARTERS

TODAY'S SOUP 9.50

ORGANIC HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 8.95 (v)(vg)

CARAMELIZED ONION SOUP Emmanthal 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

SHEPHERDS SALAD Heirloom Tomatoes, Cucumbers, Red Onion, Pickled Anaheim Peppers, Feta Cheese, Kalamata Olives, Red Wine Vinaigrette 13.50 (v)(gf)

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

LITTLE NECK CLAMS & WILD PRAWNS Harissa Broth, Fregola, Grilled Bread 19.50

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)

CHILI GLAZED PORK BELLY Local Corn Puree, Napa Slaw, Calabrian Chili Aioli 15.50

FLATBREAD Peaches, Mozzarella, Caramelized Onions, Blue Cheese, Walnuts, Arugula, Balsamic Reduction 14.50 (v)

DI STEFANO BURRATA Heirloom Tomatoes, Basil Oil, Balsamic Reduction, Micro Basil, Maldon Salt, Grilled Bread 16.50 (v)

MAIN COURSES

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

VEGAN BOWL Ceci Beans, Grilled Summer Squash, Spinach, Harissa Broth, Basmati Rice, Salsa Verde 20 (v)(gf)

GRILLED KING SALMON Orzo Pasta, Roasted Red Bell Pepper, Grilled Summer Squash, Cucumber Yogurt Sauce, Watermelon Radish Salad 32

LOCAL HALIBUT Couscous, Green Beans, Roasted Red Peppers, Citrus Beurre Blanc, Orange-Fennel Slaw 32

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 PORK CHOP Fennel Purée, Farro, Snap Peas, Roasted Corn, Stone Fruit Chutney 27.50

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

LOCAL LAMB MEATBALLS Organic Parmesan Polenta, Spinach, Calabrian Chili-Tomato Sauce 24

CERTIFIED ANGUS NEW YORK STRIP STEAK Roasted Fingerling Potatoes, Crispy Shallots, Blue Cheese Butter, Zinfandel Sauce 36

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 45

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

(4) GRILLED WILD PRAWNS 15.75

MARINATED OLIVES 6.25

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 (vg) Vegan

Esin believes in Food with Integrity. Most of our produce, meat, and fish are farmed or harvested in a sustainable manner 07/10/2021