

Oysters

Humboldt Bay Kumomotos[°]

~3 each / 17 half dozen / 29 full dozen~

Plain~
Side of lemon wedges
or
Side of Humboldt
Hotsauce

Raw~
Sweet Chili
or
Mignonette

Baked~
Garlic Butter
or
Kelp Butter

Le Colture Prosecco

11 glass / 50 bottle

Soups & Salads

Carter Salad[°] ✓

mixed greens, springhill farmstead chevre, candied pecans, poached pear & red wine vinaigrette

9

Briceland Sauvignon Blanc

12 glass / 55 bottle

301 Caesar*

whole leaf romaine, garlic confit, croutons, parmesan cheese, a classic caesar dressing & anchovies

11

Ferrari Carano Fume Blanc

11 glass / 55 bottle

Cream of Artichoke[°]

smooth & creamy, a late winter favorite topped with crème

9

Lucien Albrecht Brut Rose

12 glass / 60 bottle

French Onion Soup

rich caramelized onions & broth topped with bread & melted gruyere cheese

12

Albert Bichot Beaujolais

10 glass / 50 bottle

Discovery Dinner

Ask your server about our 5 course tasting menu for \$70 per person; add \$40 for 4 3oz wine pairings to accompany your choices.

Please inform your server of any dietary restrictions or food allergies.

\$20 Corkage fee applies to all bottles of wine brought onto premises & consumed by customers.

\$20 Service fee applies to all desserts brought onto premises & consumed by customers.

Please note for parties of 6 or more a 20 % gratuity will be added to your bill.

All menu items are subject to change dependent on availability

**Please be aware that consuming undercooked or raw meat, shellfish and seafood has the potential to cause illness **

[°] - Gluten free

✓ - Vegetarian

Appetizers

Brussel Sprouts[°]

pan roasted brussel sprouts, bacon, blue cheese, roasted walnuts, green apple & pomegranate molasses

11

Le Colture Prosecco

11 glass / 55 bottle

Gnocchi & Sundried Tomatoes[✓]

housemade gnocchi with caramelized fennel & shallots, sundried tomatoes, parsley oil & balsamic crème

13

Campo Viejo Tempranillo

10 glass / 50 bottle

Scallops^{*°}

fresh sea scallops seared in duck fat with a heirloom tomato bacon sauce, garnished with fresh basil

15

Peter Zimmer Pinot Grigio

11 glass / 55 bottle

Crab Cakes^{*°}

fresh crab, squid & scallop cakes served with avocado mousse & a vibrant lemon aioli

17

Aubert Et Fils Champagne

16 glass / 80 bottle

Main Courses

Risotto[✓]

caramelized fennel risotto, braised wild mushrooms, served with garlic & white wine sautéed spinach

21

Ancillary Pinot Noir

14 glass / 70 bottle

Chicken

roasted chicken breast with crispy skin served atop housemade mushroom agnolotti with a creamy garlic & spinach sauce

24

Septentrio Chardonnay

13 glass / 65 bottle

Salmon^{*}

crispy skin salmon filet with roasted baby fingerling potatoes, sautéed asparagus tips & a port wine reduction sauce

25

Kokomo Zinfandel

13 glass / 65 bottle

Pork Chop^{*°}

cider brined kurobuta pork chop, pan fried heirloom polenta cake, smoked honey glazed baby carrots & bacon, served with a sage & apple sauce

35

Envy Rose

10 glass / 50 bottle

Steak^{*°}

filet mignon with a rich sunchoke gratin, roasted brussel sprouts & wild mushrooms, finished with a red wine reduction sauce

39

Petite Sirah

12 glass / 60 bottle