



Chef Ralph Burgin and his team recommend:

STARTERS

Bread Service 2.75 *(per person)*
acme epi baguette | strauss creamery organic butter

Roasted Butternut Squash Soup 14
crispy sage croutons | chives

Classic Caesar Salad 14
parmigiano reggiano | pain de mie croutons

Sonoma Baby Lettuces 14
pomegranate | apple
meyer lemon vinaigrette

Winter Salad 17
frisée | belgian endive | apple | celery
point Reyes blue cheese | candied walnuts
walnut oil vinaigrette

House Smoked Salmon 18
fennel & frisée | pickled shallot
sweet dill mustard | horseradish crema

Braised PEI Mussels 25
house-made harissa | caramelized onion
anchor steam beer | grilled herb bread

Kumamoto Oysters on the Half Shell* 21
bonito essence & bottarga infused
champagne mignonette

Ahi Tuna Tartare* 22
pine nut | asian pear | mint | quail egg yolk
habanero infused sesame oil | aleppo pepper

Dungeness Crab Cakes 21
chipotle aioli | orange | apple | fennel | arugula

Wild White Gulf Shrimp Tempura 18
sweet garlic chili sauce | cucumber | pickled shallots

Wine Lovers' Tuesday: Every bottle 50% off
with purchase of entrée (restrictions apply)

Friday Night Live Jazz Upstairs Balcony Lounge
7:00 PM to 10:00 PM

MAIN COURSES

Bacon Crusted Scottish Salmon* 37
pink lady apple | full belly farm rainbow chard
potato purée | whole grain mustard sauce

Chanterelle Mushrooms & Truffle Ravioli 30
smoked eggplant | shallot-gremolata sofrito
root vegetable & parmesan broth emulsion

Thai Style Bouillabaisse 39
shrimp | clams | mussels | seasonal fish | crab
red curry coconut shellfish broth

Sautéed Scallops & Wild Shrimp Scampi* 41
saffron pearl couscous | pine nut | parsley jus

Roasted Alaskan Halibut 42
braised winter greens | glazed caramelized cipollini onion
mushroom | champagne beurre blanc

Saffron Risotto 29
foraged mushroom | snow pea | spinach | parmesan
lemon mascarpone | arugula pistou | micro green
agrumato olive oil

Duo of Maple Leaf Farms Duck* 39
roasted breast | confit leg
butternut squash purée
black pepper-honey gastrique

14 oz Prime Center Cut NY Steak* 52
bourbon glazed pearl onions | roasted fingerlings
black truffle butter sautéed parsnips | peppercorn sauce

Grilled Dixon Lamb Chops* 49
ratatouille | aromatic roasted fingerling potato
gremolata lamb jus reduction

Sakura Pork Chop "Crepinette" 36
pistachio parsley crust | grilled broccolini | guanciale
cauliflower puree | toasted cumin pork jus

Not responsible for lost or stolen items - 8.50% sales tax will be added. - Split Plate Charge \$3.00

All services provided by Peanut Wagon Inc., a concessionaire under contract with the U.S. government and administered by the National Park Service.

*The Federal Dept. of Health requires us to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

1/31/2020

Desserts

(Suggested Wine Pairings)

Chocolate Lava Cake 12

raspberry coulis | vanilla ice cream | chocolate sauce

(Graham's Six Grapes Port 12.5)

Crème Brûlée 12

mixed berries | shortbread cookie

(Leacock's Rainwater Madeira 13)

Frozen Lemon Soufflé 12

blueberries | aged balsamic
citrus shortbread | black pepper

(Grand Marnier Liqueur 12.5)

Sticky Toffee Pudding 12

oranges | toffee sauce | vanilla ice cream

(Pacific Rim Vin de Glaciere 12.5)

Butterscotch Pot de Crème 12

garam masala tuile

(Blandy's 5 year old Malmsey Madeira 13.5)

Sorbetto Selection 12

Selection of Artisan Cheeses 18