

DINNER MENU

FIELD TO TABLE



SALAD OF BABY GREENS, MICRO HERBS, CHERRY TOMATOES, SHAVED PERSIAN CUCUMBER, MEYER-LEMON VINAIGRETTE 7

HEART OF ROMAINE, HERB VINAIGRETTE, WHITE SPANISH ANCHOVY, SHAVED PARMEGGIANO-REGGIANO 8

AHI TUNA TARTARE, GRATED BLACK TRUFFLE, TOASTED BRIOCHE, CITRUS-VANILLA VINAIGRETTE 12

BEET SALAD, FROMAGE BLANC, ARUGULA, TRUFFLE AND PARSLEY VINAIGRETTE, SPICED WALNUTS 10

CHEESE PLATE 3 CHEESE 7 5 CHEESE 10

STARTERS

PRAWNS, POTATO GNOCCHI, SHAVED FENNEL, LEMON CREAM SAUCE 13

GOAT CHEESE, PHYLLO DOUGH, ROASTED PORTABELLA MUSHROOMS, OVEN ROASTED TOMATOES, SAUCE PESTO 9

GRATIN OF ESCARGOT, WILTED SPINACH, CONFIT OF ONIONS & GARLIC, BONE MARROW, SAUTEED MUSHROOMS, BORDELAISE SAUCE, PUFF PASTRY (Please allow 12 minutes) 12

WILD MUSHROOM SOUP, MINT OIL 7

WHITE CORN AND SAFFRON SOUP 7

SEAFOOD

PAN SEARED SOLE, LEMON BUTTER SAUCE, TOURNE POTATOES, SAUTEED GREEN BEANS, CHERRY TOMATOES, BROCCOLI RAAB 26

CALIFORNIA BLACK COD, BABY BEETS, SHALLOT CONFIT, ASPARAGUS, EGGPLANT MOUSSE, TRUMPET ROYALE MUSHROOMS, SAFFRON-WHITE WINE SAUCE 26

MEDITERRANEAN SEA BASS, PARSNIP PUREE, BRUSSELS SPROUTS, ENGLISH PEAS, CAULIFLOWER, LEMON VERBENA SAUCE 23

CARAMELIZED SCALLOPS, MOREL MUSHROOMS, SWEET WHITE CORN, SALSIFY, PUREE OF POTATOES, CORN AND SAFFRON SAUCE 27

MEAT AND GAME

RACK OF VEAL, HEN OF THE WOOD MUSHROOM, SOFT HERB POLENTA, ROSEMARY BUTTER 26

QUAIL, SUMAC PAPPARDELLE, SUMMER ZUCCHINI, CORN, ASPARAGUS, TARRAGON ESSENCE 24

DUCK BREAST, DATES, CHIOGGIA BEETS, HONEY-ROSEMARY ROASTED STONE FRUITS, PORT SAUCE, DRY MULLBERRIES 25

RACK OF LAMB, POTATO GRATIN, RUTABAGA, GREEN BEANS, SHOKOLAAT'S SIGNATURE SAUCE 27

BRAISED SHORT RIBS, PUREE OF POTATOES, CARAMELIZED CIPOLLINI ONION, WATERCRESS 23

BRAISED BEEF TONGUE, RED LENTILS, WILD FOREST MUSHROOMS, BRAISING BROTH 22

ROASTED SQUAB, SHALLOT RISOTTO, WILD MUSHROOMS AND THEIR PUREE, CHERRIES, GAME SAUCE 31

VENISON TENDERLOIN, SPATZLE, DATE MOUSSE, CARAMELIZED SALSIFY, BEETS, VENISON SAUCE 32

VEGETARIAN

TRUMPET ROYALE MUSHROOM RISOTTO, MASCARPONE, PARMEGGIANO REGGIANO, WHITE TRUFFLE OIL 19

SOUFFLE (ALLOW 15 MIN PREPARATION)

GRAND MARNIER SOUFFLE 10

BITTERSWEET CHOCOLATE AND AGED DARK RUM SOUFFLE 10

"PLEASE REFRAIN FROM USING CELL PHONES AND ELECTRONIC DEVICES IN THE RESTAURANT"
ALL ITEMS PREPARED WITH ORGANIC AND LOCALLY SOURCED INGREDIENTS WHEN SEASONALLY AVAILABLE.
18% GRATUITY ON PARTIES OF 5 OR MORE

06/17/2010

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