



## *Dinner*

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF POTATO PARMESAN SOUP, PARSLEY PISTOU AND FRIED BLACK PEPPER	11
LOLLO ROSSO LETTUCES, SHAVED VEGETABLES, GOAT CHEESE MOUSSE AND DIJON VINAIGRETTE	11
CAESAR SALAD, SOURDOUGH CROUTONS, SHAVED PARMESAN AND BOQUERONES	12
AZOLLA FARMS BEETS AND LOCAL CITRUS, ROASTED CASHEW, PICKLED SUNCHOKES AND VERBENA	12
HOUSE MADE POTATO GNOCCHI, HEN OF THE WOODS MUSHROOMS AND PARMESAN CREAM	16
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, QUAIL EGG, TOAST POINTS	17
HOUSE MADE CHARCUTERIE PLATE, TERRINES, PÂTÉS AND SALUMI, GRILLED BREAD	22

DINNER TUES. THRU THURS. - 5:00PM TO 9:00PM

FRI. THRU SAT. - 5:00PM TO 10:00PM

LUNCH TUES. THRU FRI. - 11:30AM TO 2:30PM

SUNDAY SUPPER - 5:00PM TO 9:00PM

5530 DOUGLAS BOULEVARD, GRANITE BAY, *California*. 95746

916.791.6200

# *Seasonal Chef's Tasting*

FIVE COURSES PREPARED  
FOR THE ENTIRE TABLE

90 PER GUEST

WINE PAIRING

40 PER GUEST

HAND CUT TAGLIATELLE, MANILA CLAMS, BACON, GREEN GARLIC AND LEMON CREAM	24
ROASTED MONKFISH, BRAISED BABY ARTICHOKES, SUNCHOKE PURÉE, PERIGORD TRUFFLE JUS	35
SEARED DAY BOAT SCALLOPS, LOCAL BRASSICAS AND SALTED MEYER LEMON, SULTANA AND PINE NUT AGRODOLCE	34
ROASTED PITMAN FARMS CHICKEN, AZOLLA FARMS BROCCOLI, FINGERLING POTATOES, AGED CHEDDAR, BLACK GARLIC	28
CRISPY SONOMA DUCK CONFIT, SMOKED PORK BELLY, RISO BIANCO BEANS AND LACINATO KALE	29
LLANO SECO PORCHETTA, FENNEL POLLEN, WILD ARUGULA, PARMESAN AND CHARRED SPRING ONION	36
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	20
SLOW ROASTED SHORT RIB, BACON, ROASTED MUSHROOMS, POMMES PURÉES, RED WINE JUS	39
ALMOND WOOD GRILLED PRIME NEW YORK, POTATO PAVÉ, CARAMELIZED SHALLOTS, BONE MARROW JUS	46
GRILLED RIB STEAK FOR TWO, CANDY CAP MUSHROOM CRUST, CREAMED BROCCOLI AND DUCK FAT POTATOES	94

## *Chef's Sides*

8

POMMES PURÉES

ROASTED CAULIFLOWER WITH ALMONDS AND CALABRIAN CHILIS  
CARAMELIZED BRUSSELS SPROUTS AND BACON