

MARTINI HOUSE

SHARE

MARINATED OLIVES	5.
PAN ROASTED SHISHITO PEPPERS	6.
DUCK LIVER MOUSSE / WHITE PORT GELÉE	6.
HOUSE CURED LONZINO / SEASONAL MELON / HONEY MUSTARD VINAIGRETTE	8.
CRAB SPRING ROLLS / SCALLION / GINGER / PLUM SOYA SAUCE	10.
STEAMED CLAMS / TOMATO CONCASSÉ / SERRANO CHILIES / THAI BASIL / COCONUT MILK	12.

STARTERS

CREAM OF MUSHROOM SOUP / TOASTED CROUTONS / CHIVES <i>DIOS BACO SHERRY, AMONTILLADO, JEREZ-XÉRÈS, SPAIN 9. GLASS</i>	11.
CHANTERELLE MUSHROOM SALAD CURED TOMATOES / ROMANO BEANS / PEPPER CRESS / CREAMY TRUFFLE VINAIGRETTE	13.
FIELD GREEN SALAD GOAT CHEESE / DIJON MUSTARD VINAIGRETTE / MACERATED CHERRIES / CANDIED PECANS	9.
TERRINE OF FOIE GRAS GINGER CONFIT / WHITE PORT GELÉE / TOASTED CROUTONS	24.
BEEF CARPACCIO CRUSHED HIMALAYAN TRUFFLES / CRISPY POTATOES / ARUGULA / LEMON AÏOLI	13.
COUNTRY STYLE DUCK TERRINE PICKLED NECTARINES / DIJON MUSTARD / TOASTED CROUTONS	12.

ENTRÉES

PAN ROASTED ALASKAN HALIBUT / STEAMED MANILA CLAMS CORN PUDDING / BABY CORN / ROMANO BEANS	27.
GRILLED PORK CHOP FROM SALMON CREEK FARMS BING CHERRY SAUCE / BRAISED MUSTARD GREENS / POTATO RÖSTI	26.
ROASTED LIBERTY FARMS DUCK BREAST SWEET PEA RISOTTO / HOBBS SMOKED BACON / KING TRUMPET MUSHROOMS	30.
SEARED MAINE SEA SCALLOPS DWELLEY FARMS HARICOTS VERTS / TOASTED ALMONDS/OVEN CURED TOMATOES / HOLLANDAISE SAUCE	32.
GRILLED HALF POUND SNAKE RIVER FARMS KOBE BEEF BURGER CALIFORNIA SWISS CHEESE / WINE STEWED ONIONS / ONION RINGS / PREPARED MEDIUM	17.
GRILLED 8 OZ PRIME FLAT IRON STEAK RED WINE SHALLOTS / MARBLE POTATOES / CARROTS / DIJON MUSTARD SAUCE	28.
SIDES OF FRENCH FRIES OR ONION RINGS	6.

KINDLY NOTE THAT AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE

MARTINI HOUSE

MUSHROOMS AND VEGETABLES

CHANTERELLE MUSHROOM SALAD

CURED TOMATOES / ROMANO BEANS / PEPPER CRESS / CREAMY TRUFFLE VINAIGRETTE

QUINTA DO FEITAL 'AURATUS' VINHO VERDE, PORTUGAL, 2008 (ALVARINHO/TRAJADURA)

SAUTÉED KING TRUMPET MUSHROOMS

RISOTTO / SWEET PEAS / HOBBS SMOKED BACON / PARMESAN CHEESE

ANALOG WINE COMPANY, ST. HELENA, CALIFORNIA, 2005 (MERLOT/SANGIOVESE)

PAN ROASTED MAITAKE MUSHROOM

DWELLEY FARMS HARICOTS VERTS / TOASTED ALMONDS/POTATO RÖSTI / RED WINE SAUCE

RIDGE 'LYTTON SPRINGS' DRY CREEK VALLEY, CALIFORNIA, 2007 (ZINFANDEL/PETITE SIRAH/CARIGNANE)

CANDY CAP MUSHROOM PANNA COTTA

CARMELIZED BANANAS / CRISPY BACON

L'UVAGGIO DI GIACOMO 'IL PONTE' VIN SANTO, CALIFORNIA

**FOUR COURSE TASTING MENU 56.
WITH WINE PAIRING 90.**

CHEF'S TASTING

TERRINE OF FOIE GRAS

GINGER CONFIT / WHITE PORT GELÉE / TOASTED CROUTONS

SCHLOSS REINHARTSHAUSEN 'OLD VINES' RIESLING, RHEINGAU, GERMANY, 2009

SEARED MAINE SEA SCALLOPS

DWELLEY FARMS HARICOTS VERTS / TOASTED ALMONDS/OVEN CURED TOMATOES /
HOLLANDAISE SAUCE

*TREFETHEN FAMILY VINEYARDS CHARDONNAY,
OAK KNOLL DISTRICT OF NAPA VALLEY, CALIFORNIA, 2007*

GRILLED PRIME FLAT IRON STEAK

RED WINE SHALLOTS / MARBLE POTATOES / CARROTS / DIJON MUSTARD SAUCE

CIMAROSSA 'RIVA DI PONENTE' CABERNET SAUVIGNON, HOWELL MOUNTAIN, CALIFORNIA, 2006

CHOICE FROM OUR DESSERT OR CHEESE MENU

**FOUR COURSE TASTING MENU 65.
WITH WINE PAIRING 114.**

CHEF CO-OWNER TODD HUMPHRIES
CHEF DE CUISINE CHRISTOPHER LITTS

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