

# MARTINI HOUSE

## SHARE

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

## STARTERS

FIELD GREEN SALAD GOAT CHEESE / MACERATED CHERRIES / CANDIED PECANS / DIJON MUSTARD VINAIGRETTE	8.
CREAM OF MUSHROOM SOUP / DUXELLE / TOASTED CROUTONS / CHIVES <i>WITH PAIRING OF DIOS BACO SHERRY, AMONTILLADO, JEREZ-XÉRÈS, SPAIN</i> ADD 9.00	11.
CHANTERELLE MUSHROOM SALAD CURED TOMATOES / ROMANO BEANS / WATERCRESS / CREAMY TRUFFLE VINAIGRETTE	13.
BEEF CARPACCIO / CRUSHED HIMALAYAN TRUFFLES CRISPY POTATOES / ARUGULA / LEMON AÏOLI	13.
COUNTRY STYLE DUCK TERRINE PICKLED NECTARINES / DIJON MUSTARD / TOASTED CROUTONS	12.
TERRINE OF FOIE GRAS GINGER CONFIT / WHITE PORT GELÉE / TOASTED CROUTONS	24.

## ENTRÉES

KING TRUMPET MUSHROOM RISOTTO SWEET PEA / HOBBS SMOKED BACON / PARMESAN CHEESE	18.
SEARED MAINE SEA SCALLOPS DWELLEY FARMS HARICOTS VERTS / TOASTED ALMONDS / OVEN CURED TOMATOES / HOLLANDAISE	19.
PAN ROASTED ALASKAN HALIBUT / STEAMED MANILA CLAMS CORN PUDDING / BABY CORN / ROMANO BEANS	27.
GRILLED HALF POUND SNAKE RIVER FARMS KOBE BEEF BURGER CALIFORNIA SWISS CHEESE / WINE STEWED ONIONS / ONION RINGS / PREPARED MEDIUM	17.
GRILLED NATURAL PORK CHOP BING CHERRY SAUCE / MUSTARD GREENS / POTATO RÖSTI	26.
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