

MARTINI HOUSE

SMALL BITES

- MARINATED OLIVES / PICKLED CAULIFLOWER** 4.
- CRAB SPRING ROLLS / SOYA / GINGER / PLUM SOYA SAUCE** 9.
- CHICKEN LIVER MOUSSE / WHITE PORT GELLÉ / BLACK PEPPER / TOASTED CROUTONS** 5.
- CRISPY CHORIZO EMPANADAS / LIME CRÈME FRAICHE / PAPRIKA** 6.
- MINI SNAKE RIVER FARMS KOBE BEEF SLIDER** 6.
- MINI NEW ENGLAND LOBSTER SLIDER / CELERY / TARRAGON / MAYONNAISE** 6.
- CHINESE FIVE SPICE SLIDER / SWEET 'N' SOUR SLAW** 6.

STARTERS

- FIELD GREEN SALAD** 8.
GOAT CHEESE / MACERATED CHERRIES / DIJON MUSTARD VINAIGRETTE / CANDIED PECANS
- HEARTS OF ROMAINE AND PARSLEY SALAD** 9.
COPPA / PARMESAN / OLIVES / MEYER LEMON VINAIGRETTE
- CREAM OF MUSHROOM SOUP / DUXELLE / TOASTED CROUTONS / CHIVES** DEMITASSE 3. / BOWL 11.
WITH PAIRING OF DIOS BACO SHERRY, AMONTILLADO, JEREZ-XÉRÈS, SPAIN
ADD 9.00
- CARAMELIZED ONION SOUP / HAM HOCK** 11.
BLACK TRUMPETS / FRIED EGG / TOASTED CROUTON / BELLWETHER FARMS CARMODY CHEESE
- BEEF CARPACCIO / CRUSHED HIMALAYAN TRUFFLES** 13.
CRISPY POTATOES / FRISÉE / LEMON AÏOLI
- COUNTRY STYLE DUCK TERRINE / PICKLED CELERY ROOT / APPLE SALAD** 12.
WALNUT WHOLE GRAIN MUSTARD VINAIGRETTE

LUNCH PRIX FIXE

SHAVED CELERY SALAD

CANDIED PECANS / MEDJOOOL DATES / GORGONZOLA DOLCE / CREAMY WHITE BALSAMIC VINAIGRETTE

FRISK 'PRICKLY' RIESLING, VICTORIA, AUSTRALIA, 2009

APPLE CIDER GLAZED SMOKED HAM HOCK

BRAISED RED CABBAGE / FRENCH FRIES

CL SYRAH, SONOMA COAST, CALIFORNIA, 2006

HAZELNUT POT DE CRÈME

LIQUID GANACHE AND COCOA NIB BISCOTTI

DASHE CELLARS LATE HARVEST ZINFANDEL, DRY CREEK VALLEY, CALIFORNIA, 2007

29. WITH WINE PAIRING 53.

ENTRÉES

- GRILLED HANGAR STEAK** 19.
ROASTED SALSIFY / PEARL ONIONS / CARROT PURÉE / BACON LARDONS / RED WINE SAUCE
- PAN ROASTED MAHI MAHI / FIVE SPICE SAUSAGE / STEAMED CLAMS** 21.
SAUTÉED PEA SHOOTS / CURRIED ALMONDS / SAKE MIRIN BROTH
- SEARED NANTUCKET BAY SCALLOPS / SAFFRON GNOCCHI** 22.
GINGER BRAISED SHIITAKES / LEMON BEURRE BLANC
- GRILLED NATURAL PORK CHOP** 18.
APPLE COULIS / MUSTARD GREENS / POTATO RÖSTI
- GRILLED HALF POUND SNAKE RIVER FARMS KOBE BEEF BURGER** 17.
CALIFORNIA SWISS CHEESE / WINE STEWED ONIONS / ONION RINGS / PREPARED MEDIUM
- RICOTTA SPINACH AND BORAGE RAVIOLI** 16.
GLAZED ASPARAGUS / SHIITAKE MUSHROOMS / MEYER LEMON BEURRE BLANC

CHEF OWNER TODD HUMPHRIES

CHEF DE CUISINE CHRISTOPHER LITTS

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