

## **CELLAR FEATURE**

**GAMAY NOIR, JOLIE LAIDE 78 Bottle**

El Dorado, California 2020

### **SPARKLING**

<b>PROSECCO, LC VILLA</b> Italy, NV	12/32
<b>CHAMPAGNE, PIPER HEIDSIECK BRUT</b> Champagne, France, NV	20/72

### **WHITE**

<b>RIESLING, MULLER-CATOIR</b> Pfalz, Germany, 2020	12/48
<b>SAUVIGNON BLANC, REYNEKE</b> South Africa, 2017	12/45
<b>ORGANIC/VEGAN BORDEAUX BLANC, ENTRE-DEUX-MERS</b> Bordeaux, France, 2019	13/49
<b>PINOT GRIGIO, FOSSA MALA</b> Friuli Grave, Italy, 2019	11/38
<b>VIOGNIER/SAUVIGNON BLANC, SAINT COSME</b> Cote du Rhone, France, 2019	13/49
<b>CHARDONNAY, MÂCON-LUGNY</b> Lugny, France, 2016	15/55
<b>CHARDONNAY, FRANK FAMILY</b> Carneros, California, 2018	19/79

### **ROSÉ**

<b>PROVENCE ROSÉ, BY.OTT</b> Côtes De Provence, France, 2019	13/40
<b>PROSECCO ROSÉ, LC VILLA</b> Italy, NV	12/32

### **RED**

<b>BARBERA, LA LUNA E L FALO</b> Piedmont, Italy, 2017	15/58
<b>PINOT NOIR, VILLA MARIA PRIVATE BIN</b> Marlborough, New Zealand, 2019	14/58
<b>SYRAH, SERACCO, ALAIN GRAILLOT</b> Morocco, North Africa, 2019	14/49
<b>RHONE BLEND, VIN DE PAYS DE VAUCLUSE</b> Côtes du Rhône, 2018	13/40
<b>GAMAY, LOUIS JADOT MORGON</b> Beaujolais, France, 2018	15/59
<b>MERLOT BLEND, CHATEAU MAZERIS BELLEVUE</b> Bordeaux, France, 2010	16/62
<b>MARGAUX, CHATEAU "LE KID D" ARSAC</b> Bordeaux, France, 2018	18/69
<b>CABERNET SAUVIGNON, ROUTESTOCK</b> Napa Valley, California, 2018	17/65
<b>MALBEC, VALENÇAY</b> Loire Valley, France, 2019	13/45

## OYSTER SELECTION

**CHEF'S FEATURED OYSTERS** 🍻 GF 3.75 each

local Beach Plum Mignonette, cocktail sauce & lemon

**LOCAL SMOKED OYSTER'S ROCKEFELLER** 🍻 16

creamy spinach, bacon, Panko crumb, Parmesan, smoked paprika

## APPETIZERS

**SHAVED SUNCHOKE & ARUGULA SALAD** 🍻 GF 12

radicchio, toasted pine nuts, Parmesan cheese, lemon vinaigrette

**HAND PULLED BURRATA** 16

charred peppers, prosciutto, roasted cherry tomatoes, olives & capers, parsley vinaigrette,  
grilled sourdough bread

**YELLOWFIN TUNA & SALMON TARTAR** 19

diced cucumbers, sliced green onion, avocado mousse, tobiko,  
cilantro & cumin vinaigrette, taro root chips

**CHIPOTLE GRILLED SHRIMP** 🍻 18

guacamole, cotija cheese, pepitas, crispy tortilla chips

**ESCARGOT GRATIN** 15

Gruyere cheese, garlic, wine & herb butter, crostini

**BRAISED LAMB CAVATELLI** 16

broccoli rabe, Manchego cheese, lamb jus

**BREAD BASKET** 5

house made focaccia with garlic & Parmesan oil

## ENTREES

### LOCAL SEAFOOD CIOPPINO 🍤 34

shrimp, scallops, local fish, clams, & mussels, spicy tomato broth, garlic aioli, toasted focaccia

### WASHINGTON INN CRAB CAKES 🍤 39

scallion mashed potatoes, cabbage-apple slaw, pomegranate,  
honey mustard dressing, chive aioli

### MEDITERRANEAN BRANZINO 🍷 GF 38

caramelized fennel, roasted fingerling potatoes & plum tomatoes, black olive tapenade,  
lemon vinaigrette, grilled lemon

### GRILLED 8 OZ. FILET MIGNON 🍷 GF 54

grilled asparagus, baby carrots, roasted potatoes, red pepper, caramelized onion, mushrooms,  
herb butter, red wine reduction

### BRAISED CREEKSTONE RANCH SHORT RIB 36

potato gnocchi, roasted cipollini onions, kabocha squash, parsley gremolata

### GRILLED 14 OZ. TOMAHAWK PORK CHOP 34

roasted redskin potatoes, bacon dressing, French beans, apple compote, sauce Robert

### THE VEGAN 🍷 🌱 27

roasted cauliflower, seared royal trumpet mushrooms, garlic sautéed spinach,  
butternut squash coulis, curry vinaigrette, pine nut-raisin relish, crispy sunchokes