

DINNER MENU

BEGINNINGS

ROSEMARY & FLAKED SEA SALT FOCACCIA | 9

GARLIC SCAPES & CHIVE BUTTER

SMOKED & MARINATED OLIVES | 10

SMOKED CASTELVETRANO OLIVES, CITRUS MARINATED OLIVE MEDLEY, HERBS

PANISSE | 12

CRISPY CHICKPEA FRIES, ESPELETTE AIOLI

ARANCINI | 13.5

CARNAROLI RICE, SCAMORZA, PECORINO, TOMATO

OYSTERS ON THE HALF SHELL | 14

VERJUS & HIBISCUS MIGNONETTE GRANITA

CALABRIAN CHILI CHEESE DIP | 16

MANCHEGO, CHIVES, FORNO BAKED FLATBREAD

SMOKED SALMON RILLETTES | 16

HOUSE-CURED & SMOKED SALMON, SHALLOTS, DILL, ROE, POTATO CHIPS

STICKY GLAZED PORK BELLY BITES | 18

MADEIRA-BROWN SUGAR REDUCTION, FENNEL POLLEN, ALMOND-RAISIN AGRODOLCE

SEARED HOKKAIDO SCALLOPS | 21

ALMOND PURÉE, BACON, WATERCRESS, APPLE, WARM-SHALLOT VINAIGRETTE, BROWN BUTTER

WAGYU BEEF CARPACCIO | 24

CARAMELIZED ONION AIOLI, ARUGULA, PIAVE VECCHIO

FROM THE GARDEN

TALLEGIO ON ENDIVE | 14

TOASTED WALNUTS, AGED BALSAMIC

EGGPLANT TIAN | 15

FONTINA, BASIL, GRANA PADANO

LITTLE GEMS CAESAR SALAD | 16

GARLIC BREAD CRUMBS, GRANA PADANO

BOSTON LETTUCE & SPRING PEA SALAD | 16

PANCETTA, SNAP PEAS, ENGLISH PEAS, RADISH, DILL, BUTTERMILK DRESSING

DOCKSIDE
RESTAURANT

THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOOD-BORNE ILLNESS. A COOKING STEP IS NEEDED TO ELIMINATE POTENTIAL BACTERIAL OR VIRAL CONTAMINATION - MEDICAL HEALTH OFFICER

DINNER MENU

FRUITS DE MER PLATTER

OYSTERS, DUNGENESS CRAB, SHRIMP
ALBACORE TUNA, SALMON RILLETTES

| 115 |

PASTAS

HOUSE-MADE CAVATELLI | 18

GUANCIALE CREAM, CHANTERELLE MUSHROOMS, TRUFFLE PECORINO

SKILLET BAKED MAC N' CHEESE | 24

TROTTOLE, MORNAY SAUCE, GRUYÈRE, MOZZARELLA, HERB BREAD CRUMBS

ADD: BACON | 5 - MUSHROOMS | 5 - SHRIMP | 10

SALSICCIA & RAPINI RIGATONI | 28

PORK & FENNEL ITALIAN SAUSAGE, RAPINI, TOMATO, RICOTTA SALATA

SPAGHETTI ALLE VONGOLE | 32

HOUSE-MADE SPAGHETTI, FRESH CLAMS, CLAM NECTAR, WHITE WINE, BUTTER, HERBS

MAINS

SALAD NIÇOISE | 34

RARE SEARED & CONFIT ALBACORE TUNA, POTATO, GREEN BEANS, NIÇOISE OLIVES, SIX MINUTE EGG
GRAINY MUSTARD VINAIGRETTE

LOBSTER & CHARRED CORN RISOTTO | 36

CARNAROLI RICE, CHARRED CORN, ATLANTIC LOBSTER, LOBSTER BISQUE BUTTER

PAN-ROASTED STEELHEAD SALMON | 36

POTATO RÖSTI, ASPARAGUS, SAUCE GRIBICHE

SOLE EN PAPILOTTE | 38

FINGERLING POTATO, GEM TOMATO, HARICOTS, LEMON, BUTTER, WHITE WINE

GUINEA FOWL MARSALA | 39

CHANTERELLE MUSHROOMS, TUSCAN KALE, PICKLED RAMPS, MARSALA JUS

GRILLED FRASER VALLEY PORK CHOP | 41

ITALIAN KIMCHI DRESSING, CABBAGE, TURNIPS, APPLE

NEW YORK STRIPLOIN AU POIVRE | 52

POMMES PONT-NEUF, HARICOTS

DOCKSIDE
RESTAURANT

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