

Madera

DINNER MENU

STARTERS

Chilled Brentwood White Corn Soup, Tomato Buttermilk Mousse Marinated Laughing Bird Shrimp	11
County Line Baby Lettuces and Mustard Greens, Lemon Cucumber, Baby Fennel, Radishes, Fines Herb Vinaigrette	11
Roasted Baby Beet and Nectarine Salad Ancho Cress, Endive, Toasted Hazelnuts, Basil, Chardonnay Hazelnut Vinaigrette	12
D' stefano Burratta, Shaved Summer Squash and Zucchini Salad, Charentais Melon, Fried Shallots, Vadouvan Vinaigrette	14
Hamachi Crudo, Mango, Avocado, Coriander Berries, Lemongrass Ginger Vinaigrette	15
Smoked Pork Belly and Fried Partridge Egg, Fried Green Tomatoes, Cranberry and Romano Beans, Tomato Agro Dolce	15
Sonoma Artisan Seared Foie Gras, Cherry Confit, Duck Fat Anise Seed Pound Cake, Black Garlic Emulsion	30
Heirloom Tomato, Hearts of Palm & Grilled Cuttlefish Salad, Serpent Cucumber, Pickled Ramps, Tomato Gazpacho, Merken Oil	14

SHELLFISH

Oyster Dozen: Oysters, <i>Mignonette, Cocktail Sauce</i>	34
Mixed Dozen: Oysters, <i>Chilled Prawns, Mignonette, Cocktail Sauce</i>	34
Prawn Cocktail: <i>Chilled Prawns, Cocktail Sauce</i>	17

FISH

Chamomile and Tangerine Tea Smoked Black Cod, Fingerling Potatoes, Beets and their Greens, Flavor King Plums, Heirloom Tomatoes, Trout Roe	35
Seared Day Boat Scallops, Summer Beans, Brentwood Corn and Pasilla Pepper Tamal, Huitlacoche, Pumpkin Seed Emulsion	35
Pan Roasted Alaskan Halibut, Maitake Mushrooms and Sugar Snap Peas, Smoked Zucchini, Passion Fruit, Toasted Coconut Basil Nage	36

MEAT

Rack of Lamb and Loin, Honey Cumin Glazed Baby Carrots, Swiss Chard, Mediterranean Cucumber, Yogurt Curry Sauce	35
Bullweather Farms Roasted Stuffed Quail, Camarague Rice, Red Beans and Tasso Ham, Braised Japanese Eggplant, Frying Peppers, Kentucky Wonder Beans Brown Turkey Figs	34
Oak Grilled Niman Ranch Ribeye, Bloomsdale Spinach, Wild Mushroom Parmesan Ragout, Sauce Bordelaise	36

VEGETABLE MAIN COURSES

Artichoke and Yellow Corn Carnaroli Risotto, Wild Arugula, Corn Pudding, Pecorino Romano	26
Grilled Cashew and Miso Marinated Tofu, Bell Peppers, Baby Bok Choy, Sugar Snap Peas, Red Quinoa, Long Beans	29

SIDES

Creamy Polenta, Grana Padano, Olive Oil	7
Brentwood Yellow and White Corn, Roasted Garlic, Cotija Cheese	7
Garlic Herb Roasted Marble Potatoes	7
Tomato Braised Shelling Beans, Bloomsdale Spinach, Chili, Pancetta	7
Roasted Japanese Eggplant, Italian Frying Peppers, Balsamic, Pinenuts	7
French Fries, Garlic Aioli	7