



EL DORADO

KITCHEN

- CAVIAR** **WILD HACKLEBACK**, 28.35 grams USA
- ISRAELI STURGEON**, 28.35 grams ISRAEL
- GOLDEN OSETRA**, 28.35 grams BULGARIA
- STARTERS** **DAILY OYSTER SELECTION**
- STEAMED MUSSELS** WHITE WINE, GARLIC, FENNEL, BELL PEPPER, GUAJILLO PEPPER PURÉE, SHAVED JALAPEÑO, CROSTINI
- ROASTED MAITAKE MUSHROOMS** SCALLION PESTO, MUSHROOM CHIMICHURRI
- CEVICHE** SHRIMP, PICO DE GALLO, AVOCADO, RADISH, CILANTRO, TORTILLA CHIPS
- CAESAR SALAD** WHOLE LEAF ROMAINE, CROUTONS, PARMESAN CHEESE
- HEIRLOOM TOMATO SALAD** ARUGULA, SHALLOTS, SHERRY VINAIGRETTE, GOAT CHEESE CROSTINI,
- BURRATA** ARUGULA PESTO, CHERRY TOMATOES, ROASTED GARLIC, CROSTINI
- BEET SALAD** COTIJA CHEESE, ARUGULA, CITRUS SEGMENTS, CANDIED PECANS, AVOCADO, FRISEE, CITRUS VINAIGRETTE
- ROASTED SUMMER PEACHES** PROSCUITTO, ARUGULA, FRISEE, PARMESAN, BALSAMIC REDUCTION
- PORK BELLY** WATERMELON, JALAPEÑO, LEMON VINAIGRETTE, SOY GINGER GLAZE, TOGARASHI
- WAGYU BEEF CARPACCIO** CRISPY POTATO CHIPS, ARUGULA, RADISH, PARMESAN, TRUFFLE AIOLI
- AHI TUNA TARTARE** AVOCADO MOUSSE, WASABI TOBIKO, CHILI OIL, DICED APPLE, SOY GINGER VINAIGRETTE, WONTON CHIPS
- MIXED GREENS** PICKLED ONIONS, BEETS, CANDIED PECANS, STRAWBERRIES, GOAT CHEESE, SHERRY VINAIGRETTE
- DAILY SOUP**
- ENTRÉES** **SEAFOOD PAELLA** SHRIMP, MUSSELS, CLAMS, MARKET FISH, CHORIZO, CRISPY BOMBA RICE, SAFFRON, TOMATO VINAIGRETTE
- PAN ROASTED SALMON** TOMATOES, CORN, CUCUMBER, BACON, ONION, ARUGULA, TOMATO VINAIGRETTE
- SHORT RIB** MASHED POTATOES, BORDELAISE, LEEKS, SPINACH, CARROTS, SALSA VERDE
- PETRALE SOLE** CAULIFLOWER, YUKON GOLD POTATOES, SPINACH, ONION, ALMONDS, GOLDEN RAISINS, CAPERS, CAULIFLOWER PUREE, CITRUS SEGMENTS
- DUCK CONFIT** POLENTA, LEEKS, ONIONS, SPINACH, ARUGULA, MUSHROOMS, APPLES,
- FILET MIGNON** ROASTED YUKON GOLD POTATOES, ASPARAGUS, SAUCE BORDELAISE, MUSHROOMS, HORSERADISH CRÈME FRAICHE, SMOKED POTATO SKIN PUREE
- PETALUMA CHICKEN BREAST** GOAT CHEESE RAVIOLI, ROMESCO, PIPERADE, SALSA VERDE, CHICKEN JUS
- HOUSEMADE FETTUCCINE** "CARBONARA", BACON, MUSHROOMS, POBLANO CREAM, POACHED EGG, PARMESAN
- VEGAN PLATE** SPICY CHILE RELLENO, GRILLED TOFU, MAITAKE MUSHROOMS, SPINACH, ONIONS, GARLIC, CARROTS, ARUGULA WITH SHERRY VINAIGRETTE, PEPITAS HUMMUS SAUCE
- VEGGIE RISOTTO** MIXED MUSHROOMS, SPINACH, WILD MUSHROOM PUREE, TRUFFLE OIL, PARMESAN
- SIDES** **HOUSEMADE FOCACCIA AND CORNBREAD** SERVED WITH BUTTER, OIL & BALSAMIC VINEGAR
- STREET CORN** SPICY CREMA, COTIJA, TOGARASHI
- TRUFFLE FRIES** PARMESAN, CHIVES

VALUED GUESTS: A 4% SURCHARGE WILL BE ADDED TO ALL CHECKS TO COVER GOVERNMENT EMPLOYEE MANDATES. THIS IS NOT A GRATUITY

EXECUTIVE CHEF — ARMANDO G. NAVARRO

CORKAGE \$15 PER 750ML

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS™
PLEASE DISCLOSE ANY FOOD OR BEVERAGE ALLERGIES TO YOUR SERVER*

WE ARE NOT RESPONSIBLE FOR ANY LOST, STOLEN OR DAMAGED ITEMS. THANK YOU.

DINNER 9.26.2022

