

E L D O R A D O

KITCHEN

CAVIAR

PADDLEFISH 28.35 grams USA

ISRAELI STURGEON 28.35 grams USA

GOLDEN OSETRA 28.35 grams Bulgaria

EXTRA BLINIS (8) 10

** served with all accoutrements and 8 blinis

STARTERS

DAILY OYSTER SELECTION ½ dozen

SURF AND TURF scallops and soy glazed pork belly, apple puree, caramelized salsify

DUNGENESS CRAB SALAD grapefruit, avocado, citrus gelee, pepitas, pomegranates, apple and endive slaw,lemon vinaigrette

HAMACHI CRUDO rice cake, barbeque eel, edamame, daikon, wakame, ponzu sauce

MIXED GREENS apples, pomegranates, pickled onions, goat cheese, candied pecans, brussels sprouts, sherry vinaigrette

BURRATA wild mushroom toast, sunnyside egg up

SOUP DU JOUR

ENTREES

FREE RANGE TURKEY potato puree, brioche stuffing, brussels sprouts, sage gravy, cranberry compote

HONEY SOY GLAZED BLACK COD mushroom consomee, scallion, radish, frisee

PAN ROASTED SALMON butternut squash, bacon, onion, brussels sprouts, salsa verde

PUMPKIN RAVIOLI crispy sage, pepitas, pomegranates, brown butter beurre blanc

BRAISED SHORT RIB mashed potatoes, sauce bordelaise, leeks, spinach, carrots, salsa verde

HOUSEMADE PAPPARDELLE BOLOGNESE haricot verts, maitake mushrooms, parmesan cheese

SIDES

TRUFFLE FRIES parmesan cheese, chives

BRUSSELS SPROUTS golden raisins, almonds, honey mustard vinaigrette, parmesan cheese

GREEN BEANS AND ALMONDS

SHISHITO PEPPERS sea salt, lemon

DUE TO INCREASING CREDIT CARD FEES WE ARE NO LONGER ABLE TO SPLIT TABS MORE THAN FOUR WAYS.

**Corkage \$25 per 750m For the first two bottles & \$50 per each additional 750 ml bottle ** 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.

EXECUTIVE CHEF
ARMANDO NAVARRO

THANKSGIVING 2024

COCKTAILS

- ALFRESCO SPRITZER** grapefruit cinnamon cordial, aperol, gin, prosecco 17
- BELLINI** white peach purée, prosecco 15
- EDK BLOODY MARY** smokey chipotle, tomato, vodka, horseradish 16
- GIN GYPSY** 209, basil eau de vie, st. elder liqueur, cucumber, lemon 17
- CLEAR CONSCIENCE** tito's vodka, cucumber, ginger, orange, lime 18
- GOLDEN GATE NEGRONI** Botanist gin, Angeleno amaro, Lillet Blanc, dry vermouth 18
- JALAPEÑO BUSINESS** jalapeño tequila, lime, orange liqueur 18
- SINGAPORE SLING** coconut fat washed rum, lychee, lemon grass, lime, jamaican bitters 18
- TWO HEADED SERPENT** tequila, mezcal, pineapple, lemon, ginger, spicy chile de arbol 18

WINES BY THE GLASS, CARAFE + BOTTLE

SPARKLING 5oz Pour

GL/BTL

- Louis Pommery Brut, California N.v. 17 / 66
- Roederer Estate Brut Rose, Anderson Valley N.v. 20 / 91
- Schramsberg Blanc De Noirs, Napa Valley 2018 25 / 106

WHITE 5oz Pour

GL / CARAFE / BTL

- Bella Union Sauvignon Blanc, Rutherford Napa Valley 2021 17 / 51 / 68
- Bravium Chardonnay, Russian River 2021 17 / 51 / 68
- Frog's Leap Sauvignon Blanc, Napa Valley 2022 16 / 48 / 63
- Kysela Père & Fils Picpoul De Pinet, 2021 14 / 42 / 56
- Costieres De Pomerols Aop France
- Scarpetta Pinot Grigio, Doc Friuli Italy 2021 13 / 39 / 52
- Sixteen 600 Viognier, "Steel Plow" Sonoma Valley 2018 16 / 48 / 64
- Walt Chardonnay, Sonoma Coast 2020 1 8 / 54 / 72

ROSE 5oz Pour

GL / CARAFE / BTL

- Domaine De Triennes Cinsault, Grenache, Syrah, Merlot, Cotes De Provence Rose, France 2021 13 / 39 / 52
- Gehricke Rose De Pinot Noir Los Carneros, Sonoma 2021 17 / 51 / 68

RED 5oz Pour

GL / CARAFE / BTL

- Bucklin Bambino Zinfandel, Sonoma Vly. 2019 18 / 54 / 72
- Bruliam Pinot Noir, "Soberanes Vyd", Sta Lucia Highland 2019 21 / 63 / 84
- Chateau Lalande Cabernet Sauvignon, Aop St-Julien 2020, Bordeaux France 26 / 78 / 104
- Domaine De La Janasse Red Blend, Cotes Du Rhone France 2020 16 / 48 / 64
- Lasseter Chemin De Fer, Sonoma Valley 2018 25 / 75 / 100
(69% Grenache, 20% Mourvedre, 11% Syrah)
- Far Niente Cabernet Sauvignon, Post & Beam Napa Valley 2021 22 / 66 / 88

BEER

CANNED

FOGBELT DEL NORTE IPA

ABV 7%
Santa Rosa 13

MORGAN TERRITORY

MOON TIME
Hazy IPA ABV 6.8%
Tracy 14

FACTION PILSNER

ABV 4.8%
Alameda 13

NORTHCOAST SCRIMSHAW

PILSNER

ABV 4.5 %
Fort Bragg 10

GOLDEN STATE BRUT CIDER

****made with champagne yeast**
ABV 6.3%
Healdsburg 12

BEST DAY BREWING

NON-ALCOHOLIC
ABV < 0.5%
KOLSCH STYLE, < 0.5% ABV
Sausalito 7

ALCOHOL FREE

BASIL JULEP

muddled basil, ginger, lemon, sparkling water 6

SUNFLOWER

white cranberry, orange, orange flower water, sprite 6

VELVET WATER 6

hibiscus water, pineapple, sparkling water, thyme 6

"NO-JITO"

mint, lime, ginger ale 6