

Dinner Menu










Summer Dinner Menu

Cheese, Charcuterie, Gumbo & Snacks

FROMAGE & CHARCUTERIE BOARD

- Selection of 3 items 11.
- Selection of 6 items 18.

Cheese suggestions for white wine

-  Brie de Nangis – Supple, Creamy
-  Sainte Maure – Sharp, Semi-Soft
-  Brillat Savarin – Creamy, Soft
-  Humboldt Fog – Sharp, Semi-Soft
-  Bucheron – Sharp, Soft
-  Ossau Iraty – Creamy, Semi-Soft
-  Bethmale – Nutty, Semi-Soft
-  Abbaye de Belloc – Firm, Rich & Creamy
-  Cabot White Cheddar – Extra Sharp, Semi-Firm

Cheese suggestions for red wine

-  Tomme de Savoie – Mild, Semi-Firm
-  Saint Agur-Rich, Creamy, mild spice, Bleu
-  Willapa Hills Little Boy Blue – Mellow, Bleu
-  Epoisse – Sharp, Soft & Stinky
-  Vella Jack One-Year Monterey – Sharp, Hard
-  Tomme Crayeuse – Milky Heaven
-  Fourme d'Ambert – Sharp, Soft & Blue
-  Pondhopper – Creamy Goodness
-  Percorino Medoro – Semi-Soft, Nutty
-  Mimolette – Hard, Sharp

Charcuterie Selections

- Coppa – Dry Cured Capicola Sausage
- Prosciutto – Italian Cured Ham
- Uncured Salami – Uncured, Air-Dried Sausage
- Salami – Cured, Air-Dried Sausage
- Chorizo – Fermented Cured Smoked Sausage

SHRIMP & SAUSAGE GUMBO

- Small Bowl 10.
- Andouille sausage and shrimp with green onion rice

SNACKS

- Olives 5.
- Assortment of olives from California
- Nuts & Fresh Fruit 6.
- Seasonally selected by the chef
- Persian Cucumbers 6.
- Truffle salt, red wine vinegar & extra virgin olive oil
- Fried Cotija Cheese 8.
- With chimichurri sauce

OUR NOIR SPECIALTY BUTTER - \$3.50

Chef Claud Beltran has selected this premium, organic butter from Sierra Nevada Butter Company. This european style butter is ultra-sweet and a perfect addition to our Ciabatta bread.

Small Plate Salads, Entrées & Sides

SALADS

- Frissee Lettuce & Persian Cucumbers 8.
- Dijon Maytag Bleu vinaigrette
- Heirloom Beet Salad 8.
- Crispy shallots, chives, roasted garlic vinaigrette & parmesan mousse
- Avocado Cucumber Salad 8.
- Served three ways with jalapeño vinaigrette
- Fresh Burrata & Shaved Fennel 11.
- With 10 year balsamic & oven dried tomatoes

SEAFOOD

- Crab Fritters 13.
- Black pepper aioli & Carolina mustard sauce
- Grilled Curried Shrimp 17.
- Chive apple salad
- Halibut a la Veracruzana 18.
- Olives, onions, capers & tomato ragout
- Seared Scallops 19.
- Green curry broth & glass noodles

MEATS

- The Farwell Burger 13.
- With tarragon, caramelized onions, remoulade sauce & melted emmental
- Wild Boar Chile Verde Stew 17.
- Roasted chayote squash
- Roasted Stuffed Chicken Leg ala Upright Clayton 17.
- Stuffed with shiitake mushrooms, cotija cheese, tarragon, mixed carrots & smoked tomato sauce
- Grilled Australian Lamb Chops 19.
- Ratatouille with tapenade purée
- Seared Prime Hanger Steak 22.
- With asparagus, almonds & shallot red wine reduction
- Seared Hudson Valley Foie Gras 22.
- Fresh Lychee Berry
- *Add \$6 for a half glass of Sauternes for the perfect pairing

SIDES

- Pomme Frites 6.
- Goat cheese chive, bell pepper ketchup & garlic aioli sauces
- Haricot Vert 8.
- Sautéed with garlic, shallots & mint
- Shisito Peppers 8.
- Sautéed in garlic, ginger & soy sauce
- Parmesan Cheese Grits 8.
- Chef Bryan's homemade recipe
- Roasted Fingerling Potatoes 10.
- Wild mushrooms, fresh herbs & white wine broth

Chef Claud Beltran & Staff