Citron

SMALL PLATES

Tuna Poke
Pacific Yellow Tail Tuna, Yuzu, Tamari, Sesame Oil, Shichimi Togarashi Seasoning, Bell Pepper, Charred Onion, Guacamole, Seaweed Salad, Crisp Sesame Feuilles de Brick.
14

Clam Chowder
Clams, In House Cured Pancetta, Celery, Onion, Thyme, Bay Leaf, Fingerling Potatoes
10

Confit Duck
Duck Leg Cured with Citrus Zest, Clove, Thyme, and Cinnamon. Served with Beluga Lentils, Kabocha Squash, Minus 8 Verjus Reduction
14

Baked Crab Tart
Baked Crab in a Puff Pastry with Lemon Aioli and Roasted Piquillo Pepper
14

Bagna Cauda
Garden Fresh Vegetables, Crisp Baby Carrots, Asparagus, Radish, Heirloom Tomatoes. Served with a Warm Zesty Garlic Sauce, and Grilled Rustic Bread
10

SALADS

Roasted Tricolor Baby Beet Salad
Sonoma County Goat Cheese, Croutons, Heirloom Tomatoes, Orange Supremes, Pine Nut Brittle
10

Bosc Pear & Spinach Salad
Point Reyes Blue Cheese, Dried cherries, Pickled Onion, Aged Balsamic, Bella Voda Avocado Oil
12

Farmers Garden
Mixed Garden Greens, Crisp Watermelon Radish, Cucumber, Baby Carrots, Freshly Shucked Peas, Heirloom Tomatoes, White Balsamic Lemon Vinaigrette
8

Fig & Prosciutto Salad
Fresh Figs, Prosciutto di Parma, Baby Wild Arugula, Shaved Parmesan Cheese, Roasted Garlic Dijon Vinaigrette
12

Tuscan Kale Salad
Julienne Kale, Herb Baked Croutons, EVOO, Citrus Marinated White Anchovies, Parmesan Cheese, Zesty Caesar Dressing
10

Citron

ENTREES

Homemade Wild Chanterelle Mushroom Ravioli

Asparagus, Heirloom Tomato, & Truffle Boschetto Cheese

23

Maple Dijon Glazed Jidori Chicken

Fennel Frond Spaetzle, Wild mushrooms,

Brussel Sprouts, and Citrus Marinated Heirloom Tomatoes.

25

Cedar Plank Roasted Pacific Northwest Salmon

Beluga Lentils, Confit Tomatoes, Lemon Thyme Roasted Garlic Sauce,

Shaved Fennel Nasturtiums Salad

28

Roasted Sea Bass

Chanterelles, Baby Artichokes, Roasted Garlic, White Bean Purée

32

Porchetta

Swiss Chard, Parmesan Polenta, and Roasted Vegetables

28

Braised Short Ribs

Truffle Scented Celeriac, Wild Mushrooms, Pine Nut Gremolata

30

Prime NY Strip

Point Reyes Blue Cheese, Confit Potatoes, Horseradish Béarnaise

38

Fennel Pepper Crusted Tuna

Toasted Fennel Pepper Crusted Tuna

Finished Table Side with a Thai Basil Lemongrass Broth and Crispy Vegetables

30

Roasted Duck Breast

Grand Marnier and Ginger Basted Duck Breast,

Served with Israeli Couscous, Braised Endive, and Natural Jus.