

DINNER

charcuterie house made	duck pastrami house fermented sauerkraut 6.- cabernet sauvignon cured beef eye of round caperberries, pickled vegetables 5.- fennel sausage olive & pepper tapenade, fennel pollen 4.- pork terrine cornichons, whole grain mustard 8.- smoked ham hock rilette pickled red onion, black pepper marmalade 7.- charcuterie tasting 25.- / choice of three 15.-
cheeses	idiazabal - spain / sheep's milk, sliced asian pears, candied walnuts 6.- forme d'ambert - france / cow's milk, local sonoma honey comb 7.- laura chenel tome - california / goat's milk, citrus, beets 8.- grilled ricotta salata - italy / sheep's milk, grilled apple, apple butter 5.- mt tam cowgirl creamery - california / cow's milk, armagnac poached prunes 11.- cheese tasting 30.- / choice of three 20.- el dorado artisanal tour , cheese, charcuterie, olives 60.-
specialties	farm frites green string farms cardoon & fennel, crispy jalapeños, fennel salt, herb aioli, chili mignonette 12.- fried egg pizza sunny side up eggs, house smoked ham, mozzarella cheese 17.- house made garlic sausage pizza broccolini, piquillo peppers, chili flakes, garlic sauce, meyer lemon zest 18.- warm marinated olives picholine, nicoise & arbequina olives, hummus, wood fired flatbread 11.-
starters	endive salad point reyes blue cheese, cabernet sauvignon poached pears, hobbs shore bacon, champagne vinaigrette 11.- glazed pork belly crispy oysters, benziger family ranch red wine braised early spring onion, star anise gastrique 15.- mache salad citrus supremes, oak hill farm marinated baby beets, bermuda triangle goat cheese, citrus vinaigrette 13.- prince edward island steamed mussels creamy sauvignon blanc broth, tarragon, crispy fries 14.- grilled hearts of romaine & boquerones egg mimosa, garlic chips, grilled croutons, garlic parmesan vinaigrette 12.-
entrees	bouillabaisse house made chorizo, scallop, calamari, manila clams, rancho gordo heirloom beans, escarole, rouille, warm croutons 25.- truffle risotto crispy sunchoke, himalayan black truffles, arborio rice, sunchoke foam 24.- red wine braised short ribs truffle fries, horseradish crème fraiche 25.- alaskan halibut black trumpet mushrooms, parsnips, spinach, sauce bordelaise 27.- petaluma chicken rancho gordo quinoa, rainbow chard, pickled pearl onions, house cured pancetta, roasted chicken jus 21.- braised lamb shank potato puree, castelvetro olives, caper berry, piquillo pepper, lamb jus 22.- prime new york steak di cicco broccoli, green string farm celery root gratin, mushroom pain perdu, sauce au poivre 32.- pan roasted pacific steelhead artichoke barigoule, carrot gears, cipollini, white anchovies, herb salad 24.-
sides	glazed vegetables 8.- rancho gordo quinoa 6.- truffle fries 9.-

el dorado strives to use sustainable, organic, & biodynamic products from local sources such as benziger family ranch, imagery, oak hill farm, field of greens, the patch & green string farm corkage 20.- parties of 6 or more will be charged an 18% gratuity