



CALIFORNIA BISTRO & BAR



APPETIZERS

- The Oak Room Soup** - seasonal selection 8
- Smoked Salmon** – yellow corn cake, caviar, crème fraiche 12
- Pear & Endive Salad** – aged blue cheese, toasted walnuts 11
- Blue Crab Cakes** – Maryland blue crab, tartar sauce, lemon 13
- Oven Dried Tomato Salad**– burrata, basil puree, aged balsamic 12
- Farmer's Market Golden Beets** – baby arugula, goat cheese, toasted hazelnuts 11
- Mixed Green Salad** – shaved fennel, red onions, cherry tomatoes 9
- Caesar Salad** – romaine hearts, white anchovies, pumpnickel croutons 10
- Braised Short Rib** – aged Gouda stuffed polenta cake, port wine shallots 15



ENTREES

- Wild Mushroom Risotto** – Miatake, Shiitake mushrooms, truffle essence 18
- Pasta** – shrimp, sweet peas, caramelized onions, garlic, herbs 20
- King Salmon** – ratatouille, basil, olive tapenade 25
- Idaho Trout** – baby leeks, carrots, fingerling potatoes, celery root puree 23
- BBQ Baby Back Ribs** – rice wine, Thai BBQ glaze 24
- Free Range Chicken Breast** – roasted garlic mashed potatoes, broccolini, 23
- Niman Ranch Flat Iron Steak** – shoestring fries, bordelaise sauce, Stilton aioli 30
- Mayor's Burger** – blue cheese, bacon, caramelized onions, tomato, shoestring fries 13



SIDES

- Shoestring fries
- Broccolini
- Sautéed Spinach
- Grilled Asparagus
- Roasted Zucchini

6

Executive Chef William Tarbert