WINTER *at* *The Athenaeum*

SMALL PLATES

Three Onion Soup Gratinee
crostini, Gruyere cheese

Baked Brie
County Line chicory, roasted tomato,
port cranberry conserve, crostini

Iceberg Plank Salad
heirloom tomatoes, grapes, romaine, toasted almonds,
bleu cheese, crispy onions, green goddess dressing

Little Gem Caesar Salad
marinated white anchovies, toasted fresh bread crumbs,
garlic chips, grapes

Athenaeum Lobster Bisque

Salt Creek Mussels and Clams
with spicy tomato sauce and grilled bread

Octopus Tacos
charred octopus, chili aji, ginger aioli, daikon, cucumber,
bean sprouts, Thai basil, sesame seed

Kimchi Fried Rice and Pulled Pork
green onions, poached egg, sriracha

Pan Seared Diver Scallops
hazelnut cauliflower purée, roasted beet, apple celery leaf salad

Bucatini with Dungeness Crab
uni lobster sauce, bottarga, parsley, bread crumbs

Saffron Lamb Agnolotti
braised lamb saffron pasta, raisins, pistachios,
balsamic lamb sauce, burrata

ENTREES

Fusion Glass Noodles
avocado pesto, mild jalapeño, Thai basil, pine nuts, parmesan,
heirloom tomato, scallion, shredded chile

Vegetable Melange Ravioli
arugula, burrata, roasted tomatoes, Parmesan, fresh tomato sauce

Crispy Fried Whole New Zealand Snapper
stir fried vegetables, sesame jasmine rice, Thai ginger garlic chili sauce

Ora King Salmon
miso mustard glaze, wasabi butter long beans, sesame jasmine rice

Garlic Herb Mary's Chicken
chicken fat fingerling potatoes, black kale, truffled gravy

Cassoulet
duck confit, pork belly, garlic sausage, white beans

Juniper Sage Crusted Venison Loin
salsify, red wine poached plums, roasted sunchokes, blackberry sauce

Wagyu Flat Iron Steak
soft polenta with roasted tomato, creamed spinach,
roasted wild mushrooms, red wine Bordelaise

Cote de Boeuf for Two
cast iron seared bone in ribeye steak with potato leek gratin,
mushrooms, asparagus, Provencale tomato, Bordelaise and Bearnaise