January 15, 2017

ARTISAN BEACH HOUSE

CHEF'S FAVORITES

CASSOULET 12
local beans, farm egg, porcini stock

WAHOO CEVICHE 16
carrot juice, fresno chili, yucca chips

SALTED FISH CROQUETTES 12
pickled okra, preserved lemon maionese

TOAST 10
porchetta, romesco, radish slaw

OYSTERS 1/2 DOZ 18 FULL 32
mignonette, cocktail sauce

STARTERS

OCTOPUS 15
vadouvan carrots, yogurt, cilantro sauce

SMASHED BEETS 17
greens, pumpkin, Humboldt fog, pumpernickel

COUNTRYSTYLE DUCK PATE 18
smoked bacon, house made pickled veggies

CHARRED KALE 15
squash, poblano, black garlic dressing

CRISPY PORK BELLY 14
rice cracker, homemade kimchee

SHISHITO 10
bonito flakes, bottarga

VENUS CLAMS 14
steamed, minty salsa verde, charred bread

COMPOSED MAINS

BRAISED SHORT-RIB 27
tagliatelle, wild mushroom, cream

SEARED BLUENOSE BASS 34
barley, smoked caviar, barigoule sauce

DOUBLE PORK CHOP 45
duck fat fries, vinegary greens, pepper & olive relish

CARBONARA 25
guanciale, peas, egg, parmesan

SEAFOOD STEW 32
rice grits, tarragon broth

FOR THE TABLE

HALF CHICKEN 27
roasted, thyme and rosemary

ROASTED MONKFISH 42
extra virgin oil, herbs, lemon

PAELLA 38
duck confit, artichokes, scallions

JAPANESE A5 WAGYU 4oz. 68
himalayan salt, duck fries

SIDES 10

CAULIFLOWER
charred, jalapeno tahini

BRUSSELS SPROUTS
fermented pepper sauce

DIRTY RICE
grits, chorizo and red peas

CORN
espelette, sharp cheddar

CRAFT COCKTAILS 14

FRENCH 75
gabrieslsen american oak, cardamom syrup, lemon juice, sparkling wine

CAIPIRINHA
novo fogo cachaca, boomsma cloosterbitte, simple syrup and lime

REMEMBER THE MAINE
rough rider 3 barrel rye, cocchi vermouth, leopoid bros michigan tart cherry, absinthe

GIN FIZZ
tyler's of london dry gin, thyme, lime juice, aquafaba, soda

RUM & COKE
kirk and sweeny 23 year, smoked coke syrup, soda

FOG CUTTER
scarlett ibis rum, bache-gabrielsen american oak, gin, lemon juice, orange juice, sherry

OLD FASHIONED
mars iwai japanese whiskey, ginger vanilla syrup, black lemon bitters, aromatic bitters

General Manager
Brian Skogen

Chef
Paula DaSilva

Chef de Cuisine
Tony Coddington

* consuming raw or undercooked meats,poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.