



Caulfield's Bar and Dining Room Dinner

Platters, Boards

West Coast Oysters, Tomato Horseradish Granite, Mignonette...19
Charcuterie: Jamón Serrano, Duck Ham, Salametto, 'Nduja...21
Made in our Kitchen: Chicken Liver Pate, Duck Rillettes, Country Pate
Cheese: Honeycomb, Quince Membrillo, Raisin Nut Toast...18

Bread, Bites, Small Plates

Warm Parker House Roll, French Radish, Anchovy Butter...8
Grilled Flatbread, Whipped Ricotta and Sweet Garlic...8
Tuna Croquettes, Tomato Toast, Aioli...8
Tuscan Kale Chips, Sea Salt...8
Latke, Salmon Caviar, Crème Fraîche ...10
Avocado, Tomatillo, Scallion, Virgin Olive Oil, Lime, Fresh Corn Tortillas...12
Smoked Trout in a Jar, Duck Fat, Egg, Red Onion, Fennel, Radish...12
Spanish Mackerel Crudo, Pear, Coconut Milk, Finger Lime, Ginger...16
Bigeye Tuna Tartare, Chilies, Wakame, Lemon, Basil...18
Frito Mixto of Squid, Artichoke Hearts, Monterey Bay Sardines, Aioli...17
American Wagyu Beef Belly Hash, Grilled Chicory, Fried Egg...14
Lamb Meatballs, Honey and Spice Tomato Sauce, Goat Cheese Snow...12

Vegetables

Cauliflower, Curry, Cashews, Raisins...9
Charred Broccolini, Garlic, Peperoncini...9
Brussels Sprouts, Capers, Shallots, Sherry Vinegar...9
Roasted Baby Carrots, Toasted Cumin...9
Fingerling Yams and Maui Onions...9

Salads

Roasted Beets Baby Carrots, Avocado, Arugula, Pumpkin Seeds, Caulfield's Ranch...14
Kale Pinenuts, Golden Raisins, Bacon, Crostini, Egg, Anchovy Dressing...14
Chopped Cucumber, Chick Peas, Tomato, Scallion, Olives, Feta, Capers, Mint...14
Bigeye Tuna Tuna Confit, Endive, French Green Beans, Potato, Tomato, Taggiasche Olives,
Egg, Marinated White Anchovy, Sherry Vinegar...15

Grilled Pizzette

Plum Tomato, Fontina, Basil...14
Truffle Oil Mascarpone, Duxelle...15
Gorgonzola Dolce Grapes, Caramelized Onion...15
Pumpkin Pistachio, Red Onion, Plum Tomato...15
Burrata Basil Pesto...15

Binchotan Charcoal Grilled

Skirt Steak, Vermouth, Soy, Ginger Marinade, Anticucho Sauce...32
Aged Certified Black Angus New York Strip...38
Iberico Fresco Pork, Sticky Rice, Mustard Fruit, Pomegranate...39

Pasta

Little Angels filled with Artichoke, Arugula, and Peas, with Butter, Poppy Seeds, and
Montasio Cheese...24
Brunet Goat Cheese Ravioli, Barely Cooked San Marzano Tomatoes...24
Beef Short Rib, Fresh Fettuccine, Red Wine, Parmesan...27

Large Plates

Phyllo Pastry of Spinach, Swiss Chard, and Broccolini, served with Roasted Carrots, Fennel,
and Parsnips...25
Troll Caught Salmon, Cauliflower, Braised Little Gem, Grilled Radicchio, Pearl Onions, Dried
Figs, Aged Balsamic Vinegar...34
Filet Mountain Trout, Brown Butter, Lemon, Capers, Almonds, Brandade, Baby Zucchini...25
Diver Scallops, Manila Clams, Chorizo, Ravioli, Vermouth Butter, Black Truffle...36
Roasted Duck Breast, Gaviota Strawberries, Padrón Peppers, Cipollini Onion...32
Slow Roasted Lamb, Curried Gnocchi, Caramelized Fennel, Green Mango, Mint...29
Lobster Club Sandwich, Applewood Bacon, Tomato, Avocado, on Brioche...32
Brined and Fried Chicken, Napa Cabbage and Jicama Coleslaw...21
Chicken Paillard, Shaved Raw Vegetable Salad, Lemon and Olive Oil...21
Lamb Hamburger, Leeks, Yogurt, Cucumber, Fried Potatoes...16