RM39

**DINNER**

**Thursday, January 18th 202****4**

**Soups & Salads** **Creamy Tomato Basil Soup |** **Steak & Vegetable Soup** Cup **7 /** Bowl **10**

**Room 39 Salad** | goat cheese | pistachios | apples | balsamic vinaigrette  **12**

**Arugula Salad** | caesar dressing | grana padano | garlic croutons | anchovy **13**

**Small Plate****s** **Tostada de Ceviche** | ahi tuna | guajillo aioli | micro cilantro | crispy onion **14**

 **Beet and Sweet Potato Tempura** | ash aioli | hazelnuts | lemon **13**

**Brussels Sprouts** | onions | bacon | whole grain mustard **12**

**Sunflower and Pea Shoots** | garlic | orange zest | pecorino romano **12**

**Lump Crab Cakes** | tender greens | lemon | remoulade **17**

**\*Chicken Livers** | bacon | shallots | capers | crostini **13**

**\*Foie Gras Torchon** | amarena cherry | brioche **18**

**Pasta Goat Cheese Gnocchi** | mushrooms | shallot | nettles | white wine cream | pecorino romano **17**

**Pasta** **Bolognese** | tagliatelle | beef & pork ragu | fresh herbs | grana padano **15**

**Entrees** **Mushroom Risotto** | oyster & hedgehog mushrooms | leeks | truffle oil | grana padano **25**

*2021 Au Bon Climat Pinot Noir Santa Barbara, California*

 **\*Lemon Sole Roulade** | mushroom-caper stuffing | arugula | sweet potato | brown butter | grape gastrique **32**

*2023 Prisma Sauvignon Blanc Casablanca Valley, Chile*

 **\*Seared Scallops** | crispy quinoa | tender greens | dijon cream | scallion oil **35**

*2022 Cadre “Sea Queen” Albarino Edna Valley, California*

**\*Smoked Duck Breast** | roasted beets | turnips | sage bread pudding | truffled arugula | amarena cherry mostarda **34**

*2020 JL Chave “Mon Couer” Grenache/Syrah Cotes du Rhone, France*

 \***Filet Au Poivre** | mashed potatoes | brussels sprouts | bacon | sage | demi glace | herbed butter **42**

*2018 Decero Cabernet Sauvignon Mendoza, Argentina*

**Dessert****s Almond Cake** | orange goat cheese frosting | raspberries **10**

 **Spiced Crème Brûlée** | blackberries **9**

 **Lemon Tart** | graham cracker crust | meringue **10**

**Flourless Chocolate Torte** | Holy Goat cajeta | vanilla ice cream **11**

**Paul Anthony Smith** | vanilla ice cream | Coca Cola de Mexico | espresso **10**

**Affogato** | vanilla ice cream | espresso **7**

**Chef |** Ted Habiger **Sous-Chef |** Graham Rein **General Manager |** Andrew Folger

\*Contains (or may contain) raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.