

ESIN

RESTAURANT & BAR

Lunch

SAMPLE MENU : ITEMS & PRICES ARE SUBJECT TO CHANGE

Cheese Selection

Brillat Savarin Affine with Stone Fruit Jam, France, Cow's Milk, Decadent, Rich & Smooth

Central Coast Creamery Big Rock Blue with Orange Blossom Honey, California, Cow's Milk, Mild & Approachable

Ewephoria with Port Soaked Figs, Holland, Sheep's Milk, Gouda Style, Aged, Sweet & Nutty

Starters

Today's Soup

Caramelized Onion Soup with Gruyere Cheese Crouton (v)

Today's Oysters on the Half Shell with Champagne Mignonette & Cocktail Sauce (6) (gf)

Flatbread with Sweet Corn, Cherry Tomatoes, Goat Cheese, Mozzarella, Basil-Walnut Pesto & Arugula (v)

Meze Platter with Hummus, Baba Ghanoush, Cucumber Yogurt Dip, Quinoa Tabbouleh, Olives, Dolmas, Roasted Anaheim Peppers Stuffed with Feta & Grilled Pita (v)

Bellwether Farms Ricotta Gnocchi with Homestead Pork Sugo, Tomato, Caramelized Fennel & Grana Padano

Di Stefano Burrata with Grilled Organic Peaches, Balsamic Reduction, Basil Oil, Sweet-Salty Pecans & Grilled Bread

Salads & Entrée Salad

Organic Lettuces with Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese & Balsamic Vinaigrette (v)

Esin's Classic Caesar Salad, with Herbed Croutons & Grana Padano
with Grilled Mary's Chicken Breast
with Grilled Wild Prawns

Shepherd's Salad with Organic Tomatoes, Cucumber, Romaine Lettuce, Red Onion, Kalamata Olives, Pickled Anaheim Peppers, Feta Cheese & Oregano Vinaigrette (v) (gf)

Grilled Mary's Chicken Breast Salad with Apples, Toasted Almonds, Celery, Raisins, Blue Cheese & Cider Vinaigrette (gf)

Grilled Wild Prawn Cobb with Hobbs' Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Eggs & Whole Grain Mustard Dressing 16.99 (gf)

*consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness

Sandwiches

Mediterranean Local Lamb Burger with Cucumber-Yogurt, Roma Tomatoes, Feta Cheese, Arugula, Rosemary Roll & Green Salad

Grilled Eggplant Sandwich with Roasted Peppers, Charmoula, Goat Cheese, Arugula, Onion Roll & Green Salad

Painted Hills New York Steak Sandwich with Rosemary Onions, Sundried Tomato Aioli, Brie Cheese, Arugula, Ciabatta Roll & Kennebec Fries

Heirloom Tomato "BLT" with Hobbs' Applewood Smoked Bacon, Teleme Cheese, Arugula, Basil Aioli & Organic Green Salad

Buttermilk Fried Mary's Chicken Sandwich with Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll & Kennebec Chips

Snake River Farms Wagyu Beef Burger with Challah Bun & Kennebec Fries
Add Cheese (Swiss, Blue or Cheddar) 2, Avocado 2, Hobbs' Natural Applewood Smoked Bacon 3

Main Course

Risotto with English Peas, Green Onion, Alba Mushrooms & Fava Bean-Roasted Red Pepper Relish (v) (gf)

Today's Pasta Special A.Q.

Grilled Natural Hanger "Steak Frites" with Gremolata Fries, Arugula & Castelvetro Olive Tapenade

Painted Hills Natural Pot Roast with Garlic Mashed Potatoes & Baby Root Vegetables (gf)

Sautéed Sole with Garlic Mashed Potatoes & Lemon-Caper Sauce

Today's Fresh Fish A.Q.

add grilled chicken breast \$5.99 or grilled prawns(4) \$9.99 to any salad or main course

Sides

Curtis' Kennebec Fries with Lemon-Garlic Aioli
Marinated Olives

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Grilled Mary's Chicken Breast

(5) Grilled Wild Prawns

(v)=vegetarian (gf) = gluten free

Bread Service at Lunch upon request

7/31/18

Chef Owners Curtis & Esin deCarion

Executive Sous Chef Jorge Barreto

General Manager Frederic Zerach

750 Camino Ramon, Danville, Ca. 94526 tel. 925-314-0974 www.EsinRestaurant.com

Not Responsible for Lost or Stolen Items

