

# 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

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Not Responsible for Lost or Stolen Items

