

ESIN

RESTAURANT & BAR

Dinner

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, Netherlands, Sheep's Milk, Gouda Style, Aged, Sweet & Nutty

Starters

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)

Grilled Spanish Octopus "Cazuela" with Fava Beans, Tomatoes, Calabrian Chile, Capers & Feta

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 (v)

Soups & Salads

Caramelized Onion Soup with Gruyere Cheese Crouton (v)

Today's Soup

Organic Lettuces with Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese & Balsamic Vinaigrette 9.50 (gf)

Esin's Classic Caesar Salad with Herbed Croutons & Grana Padano

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

Sundays are Prime Rib Night at Esin Restaurant & Bar

Esin believes in *Food with Integrity*. Most of our produce, meat, and fish are farmed or harvested in a sustainable manner.

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

Neighborhood Bistro Menu

(Changes weekly, Sorry no substitutions)

Organic Garden Lettuces with Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese & Balsamic Vinaigrette

Natural Duroc Pork Loin with Parmesan Polenta, Shiitake Mushrooms, Sautéed Spinach & Whole Grain Mustard Sauce

Today's Bread Pudding with Whipped Cream

Main Courses

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

Filo Wrapped Mary's Chicken Breast Filled with a Trio of Cheeses (*Feta, Goat Cheese, Grana Padano*) Spinach, Lemon Pearl Couscous & Roasted Tomato Coulis

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

Today's Fresh Fish A.Q. (limited availability)

Day Boat Scallops with Quinoa, Fava Beans, Alba Mushrooms, Fennel Purée & Niçoise Olive-Orange Vinaigrette (gf)

Natural Duroc Pork Chop with Parmesan Polenta, Snap Pea-Micros Basil Slaw, Apricot Mostarda & Port Reduction

Grilled Painted Hills Natural New York Steak with Corn, English Peas, Shiitake Mushroom Confit, Fingerling Potatoes, Corn Puree & Crispy Fennel

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

Local Lamb T-Bones with Zucchini Fritters, Eggplant Puree, Chimichuri & Blistered Shishito Peppers

Snake River Farms Wagyu Beef Burger with Challah Bun & Kennebec Fries 13.99

Add Cheese (*Swiss, Blue or Cheddar*) 2, *Avocado* 2, *Hobbs' Natural Applewood Smoked Bacon* 3

Sides

Curtis' Kennebec Fries with Lemon-Garlic Aioli
Marinated Olives

Lemon Pearl Couscous

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Grilled Mary's Chicken Breast

(5) Grilled Wild Prawns



(v) = vegetarian (gf) = gluten free

GREEN BUSINESS

08.01.18

Chefs & Owners Curtis & Esin deCarion

Executive Sous Chef Jorge Barreto

General Manager Frederic Zerah

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Not Responsible for Lost or Stolen Items