

ESIN

RESTAURANT & BAR

Dinner

SAMPLE MENU SUBJECT TO CHANGE

Cheese Selection

Sevre et Belle Bucherondin with Stonefruit Jam, France, Goat's Milk, Creamy & Mild with Notes of Citrus 6.00

Rouge Creamery Smokey Blue with Honey, Oregon, Cow's Milk, Earthy, Nutty & Savory 6.00

Central Coast Creamery Bishop's Peak with Port Soaked Figs, California, Cow's Milk, Alpine Style, Smooth & Complex 6.00

16.00 For all 3 Cheeses

Starters

Today's Oysters on the Half Shell with Champagne Mignonette & Cocktail Sauce (6) 18.00 (gf)

Flatbread with Black Mission Figs, Caramelized Onions, Arugula, Mozzarella, Blue Cheese & Balsamic Reduction 13.99(v)

Meze Platter with Hummus, Roasted Eggplant Dip, Cucumber Yogurt Dip, Tabbouleh, Olives, Dolmas, Roasted Anaheim Peppers Stuffed with Feta & Grilled Pita 12.99 (v)

Grilled Spanish Octopus "Cazuela" with Gigante Beans, Tomatoes, Calabrian Chile, Capers & Feta 13.50

Manila Clams with Chorizo, Fregola, Sun Dried Tomatoes, Saffron Broth & Grilled Olive Tapenade Ciabatta 12.99

Di Stefano Burrata & Grilled Organic Peaches with Pancetta, Toasted Hazelnuts & Basil-Muscatel Vinaigrette with Grilled Bread 13.50

Soups & Salads

Caramelized Onion Soup with Gruyere Cheese Crouton 8.99 (v)

Today's Soup 8.50

Organic Garden Lettuces with Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese & Balsamic Vinaigrette 8.99 (gf)

Esin's Classic Caesar Salad with Herbed Croutons & Grana Padano 8.99

Shepherd's Salad with Heirloom Tomatoes, Cucumbers, Romaine Lettuce, Red Onion, Kalamata Olives, Pickled Anaheim Peppers, Feta Cheese & Oregano Vinaigrette 11.99 (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.

Neighborhood Bistro Menu 29

(Changes weekly, Sorry no substitutions)

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

Snake River Farms Wagyu Beef Bolognese with Casareccia, Spinach, Alba Mushrooms & Parmesan

Coconut Cream Tart with Chocolate Sauce

Main Courses

Risotto with Corn, Roasted Cherry Tomatoes, English Peas, Basil-Walnut Pesto & Grana Padano 19.50 (v)(gf)

Filo Wrapped Mary's Natural Chicken Breast Filled with a Trio of Cheeses (*Feta, Goat Cheese, Grana Padano*) Spinach, Lemon Pearl Couscous & Roasted Tomato Coulis 20.99

All Natural Pot Roast with Garlic Mashed Potatoes & Baby Root Vegetables 20.99 (gf)

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

Moussaka with Rosen Farm Lamb Ragu, Roasted Eggplant & Tomato Coulis 20.99

Homestead Pork Tenderloin Wrapped in Hobbs Bacon with Farrotto, Snap Peas, Whole Grain Mustard Sauce & Salsa Verde 26.99

Grilled Prime New York with Roasted Rosemary Marble Potatoes, Corn Puree & Chanterelle Mushroom Conserva 32.50 (gf)

Grilled Hanger "Steak Frites" with Gremolata Fries, Arugula & Castelvetrano Olive Tapenade 23.99

Snake River Farms Wagyu Beef Burger

with Challah Bun & House Made Fries 12.99

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

Sides

Curtis' Fries with Lemon-Garlic Aioli 6.00

Marinated Olives 6.00

Lemon Pearl Couscous 5.50

Roasted Fingerling Potatoes 5.50

Garlic Mashed Potatoes 5.50

Today's Vegetables 6.00

Grilled Mary's Natural Chicken Breast 8.00

(5) Grilled Wild Prawns 13.50



(v) = vegetarian (gf) = gluten free

GREEN BUSINESS

8.15.2017

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

Chefs & Owners Curtis & Esin deCarion

Executive Sous Chef Jorge Barreto

General Manager Randy Cross

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Not Responsible for Lost or Stolen Items