

# ESIN

RESTAURANT & BAR

Lunch

## 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 Soup** 8.50

**Caramelized Onion Soup** with Gruyere Cheese Crouton 8.99 (v)

**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)

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

### Salads & Entrée Salad

**Organic Garden Lettuces** with Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese & Balsamic Vinaigrette 8.50 (v) (gf)

**Esin's Classic Caesar Salad**, with Herbed Croutons & Grana Padano 8.99  
with Grilled Mary's Natural Chicken Breast 13.99  
with Grilled Wild Prawns 16.50

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

**Grilled Mary's Natural Chicken Breast Salad** with Apples, Toasted Almonds, Raisins, Blue Cheese & Cider Vinaigrette 13.99 (gf)

**Grilled Wild Prawn Cobb** with Hobbs' Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Eggs & Whole Grain Mustard Dressing 16.50 (gf)

### Sandwiches

**Mediterranean Lamb Burger** with Cucumber-Yogurt, Roma Tomatoes, Feta Cheese, Arugula, House Made Rosemary Roll & Green Salad 14.99

**Heirloom Tomato Panini** with Hobbs' Natural Applewood Smoked Bacon, Teleme Cheese, Romaine, Basil Aioli & House Made Chips 13.99

**New York Steak Sandwich** with Rosemary Onions, Sundried Tomato Aioli, Teleme Cheese, Arugula, House Made Roll & Fries 15.50

**Buttermilk Fried Mary's Chicken Sandwich** with Avocado, Napa Slaw, Calabrian Chili Aioli, Onion Roll & House Made Chips 13.99

**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

### Main Course

**Risotto** with Corn, Roasted Cherry Tomatoes, English Peas, Basil-Walnut Pesto & Grana Padano 15.99 (v) (gf)

**Today's Pasta Special A.Q.**

**Grilled Hanger "Steak Frites"** with Gremolata Fries, Arugula & Castelvetro Olive Tapenade 17.99

**All Natural Pot Roast** with Garlic Mashed Potatoes & Baby Root Vegetables 16.99 (gf)

**Sautéed Sole** with Garlic Mashed Potatoes & Lemon-Caper Sauce 16.99

**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' Fries with Lemon-Garlic Aioli** 6.00

**Marinated Olives** 6.00

**Roasted Fingerling Potatoes** 5.50

**Garlic Mashed Potatoes** 5.50

**Grilled Mary's Natural Chicken Breast** 8.00

**(5) Grilled Wild Prawns** 13.50

(v)=vegetarian (gf) = gluten free

**Bread Service at Lunch upon request**

Chef Owners Curtis & Esin deCarion

Executive Sous Chef Jorge Barreto

General Manager Randy Cross

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Not Responsible for Lost or Stolen Items