

RESTAURANT & BAR

SAMPLE MENU SUBJECT TO CHANGE

CHEESE SELECTION

FROMAGER D’AFFINOIS EXCELLENCE Apricot Jam, France, Cow’s Milk, Balanced, Mild & Creamy

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow’s Milk, Stilton Style, Earthy with Notes of Caramel

BEEHIVE SEAHIVE CHEDDAR Rubbed With Redmond Real Salt and Local Honey, Port Figs, Utah, Cow’s Milk, Salty & Floral Aroma

FOR ALL 3 CHEESES

STARTERS

TODAY’S OYSTERS on the Half Shell with Champagne Mignonette & Cocktail Sauce (6) (gf)

FLATBREAD Forest Mushrooms, Caramelized Leeks, Mozzarella, Fontina Cheese, Arugula, Truffle Oil (v)

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

GRILLED SPANISH OCTOPUS Arugula, Olive Oil Poached Potatoes, Fava Beans, Radish, Torn Mint Leaves, Tarragon Vinaigrette (gf)

DI STEFANO BURRATA Grilled Frog Hollow Peaches, Balsamic Gastrique, Sweet & Salty Pecans, Basil Oil & Grilled Bread (v)

CURED LOCAL WILD KING SALMON GRAVLAX Fennel-Cucumber Slaw, Crispy Capers & Horseradish Creme Fraiche

MANILA CLAMS Corn, Pancetta, Calabrian Chile-Tomato Broth, Basil Aioli & Grilled Bread

SOUPS & SALADS

TODAY’S SOUP

CARAMELIZED ONION SOUP Gruyere Cheese & Crouton (v)

WILD ARUGULA SALAD Happy Boy Farms Snap Peas & Radishes, Organic Cherry Tomatoes, Mint, Crispy Shallots, Feta Cheese, Tarragon Vinaigrette (v)

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese & Balsamic Vinaigrette (v) (gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons & Grana Padano

MAIN COURSES

RISOTTO Local Corn, Basil Pesto, Oven Dried Cherry Tomatoes & Grana Padano (v) (gf)

FILLO 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 Garlic Mashed Potatoes & Baby Root Vegetables (gf)

TODAY’S FRESH FISH A.Q. (limited availability)

ROASTED DUROC PORK CHOP Corn Purée, Farro, Grilled Summer Squash & Apricot Mostarda

GRILLED PAINTED HILLS NATURAL NEW YORK STEAK Roasted Baby Carrots, Smashed Marble Potatoes, “Hen of Woods” Mushroom-Conserva & Blue Cheese Butter (gf)

GRILLED NATURAL HANGER “STEAK FRITES” Gremolata Fries, Arugula & Castelvetro Olive Tapenade

GRILLED GRASS FED LAMB CHOPS Quinoa, Crispy Artichokes, Spinach, Roasted Beet Puree & Fava Bean Relish

GRILLED DAY BOAT SCALLOPS Lentils, Caramelized Fennel Puree & Lemon-Herb Salsa Verde (gf)

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun & Kennebec Fries

NEIGHBORHOOD BISTRO MENU

(Changes weekly, Sorry no substitutions)

ORGANIC GARDEN LETTUCES Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese & Balsamic Vinaigrette

FETTUCINE WITH PRAWNS Sun-Dried Tomatoes, Mixed Mushrooms, Spinach, Green Garlic, Basil Pesto Cream Sauce, & Parmesan Cheese

ESIN’S COCONUT CREAM TART Chocolate Sauce

SIDES

CURTIS’ KENNEBEC FRIES

Lemon-Garlic Aioli

MARINATED OLIVES

LEMON PEARL COUSCOUS

ROASTED MARBLE POTATOES

GARLIC MASHED POTATOES

GRILLED MARY’S CHICKEN BREAST

(5) GRILLED WILD PRAWNS

SUNDAYS

ARE PRIME RIB NIGHT AT ESIN RESTAURANT & BAR

CHEFS & OWNERS | CURTIS & ESIN DECARION | GENERAL MANAGER | FREDERIC ZERAH | EXECUTIVE SOUS CHEF | JORGE BARRETO

750 CAMINO RAMON, DANVILLE, CA. 94526 TEL. 925-314-0974 WWW.ESINRESTAURANT.COM | NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS

*consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness | (v) = vegetarian (gf) = gluten free

Esin believes in Food with Integrity. Most of our produce, meat, and fish are farmed or harvested in a sustainable manner 6.11.19