




APPETIZERS


French Onion Soup · 12
*chicken & oxtail broth, gruyere,
 crouton au gratin*

Crispy Octopus · 15
(\$3 supplement with 3 course menu)
wild arugula, romesco, fingerling potatoes

Foie Gras Torchon · 14
fig compote, toast

Raclette Au Gratin · 12
fingerling potatoes, cornichons, toast


 **Prosciutto & Burrata Salad · 13**
*local organic greens, heirloom cherry
 tomatoes, balsamic-champagne vinaigrette*

 **Pear & Blue Cheese Salad · 13**
*frisee, poached & raw pears, point reyes blue,
 pistachio pesto, champagne vinaigrette*

Steak Tartar · 14
remoulade, cornichons, toast

Escargot à la Bourguignonne · 12
garlic & herb butter, toasted baguette


ENTRÉES

 **10oz. New York Steak Frites · 32**
(\$4 supplement with 3 Course Menu)
hand-cut duckfat truffle fries, sauce bordelaise

Pan Seared Maine Diver Scallops · 34
(\$6 supplement with 3 Course Menu)
spätzle noir, fennel, frisee, cherry tomatoes, piquillo-saffron sauce

 **½ Gone Straw Farms Chicken · 26**
seasonal vegetables, mashed potatoes, herbed jus

 **Compart Farms Duroc Pork Basquaise · 28**
pepper basquaise, pommes aligot, tasso ham compound butter

 **Hidden Fjord Scottish Salmon · 27**
creamed spinach, parsley potatoes, lemon beurre blanc

The Smoking Goat Cassoulet · 29
braised lamb, andouille sausage, confit duck leg, white beans, breadcrumbs

Handmade Butternut Squash Ravioli · 15/25
brussels sprouts, sage, brown butter

CHEESE · 6 each


Humboldt Fog
Goat · Soft · CA

Midnight Moon
Goat · Firm · CA

Grafton Village Cheddar
Raw Cow · Firm · VT

Lamp Chopper
Sheep · Semi-Firm · CA

DESSERTS · 9 each


 **Crème Brûlée**
vanilla bean, burnt sugar

Griddled Banana Bread
banana foster, vanilla ice cream

 **Black Forest Chocolate Cake**
brandied cherries, kirsh chantilly

Goat Cheese Cheesecake
poached peach, whipped cream

SIDES · 9 each

 **Duckfat Truffle Fries**
pecorino romano, mustard aioli

Macaroni & Cheese
aged cheddar, breadcrumbs

Jidori Chicken Liver Pate
orange & marsala gelée, toast

 **Seasonal Vegetables**
farmer's market medley

the smoking goat three course experience \$42 per person
choose one appetizer, one entrée & one dessert

 **Gluten Free**

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Sous Chef · JC Esquivel

Executive Chef · Fred Piehl

Pastry Chef · Dana Corridori