

# DINNER

## SPECIALTY COCKTAILS

celadon's red sangria	7
red pear - lake county bartlett pear infused vodka, pomegranate juice, sweet ginger syrup	9.5
bloodhound - belvedere pink grapefruit vodka, grapefruit juice and a splash of campari	10
man'hatt'an - bulleit bourbon, punt e mes, port-soaked cherry	10
celadon cocktail - no. 209 gin, st - germain elderflower liqueur with lime juice and kiwi	10
blue brazilian mule - blueberry infused leblon cachaça, ginger beer and lime on the rocks	9
'old mill' martini - square one rye vodka, dolin vermouth, blue cheese stuffed olive	10
spa martini - cucumber-lemon house-infused vodka with lemon juice and ginger syrup	9
treetini - veev açai liqueur with muddled fresh basil leaves and lime juice	10
prickly pear margarita - corralejo blanco tequila, cointreau, prickly pear and lime juice	10
irish rootbeer float - caamaño bros. sasparilla, bushmills irish whiskey & baileys irish cream	9

## SMALL PLATES

crispy soy pork belly with stir fry of mui bok choy, lotus root and peppers, kecap manis	14
maine peeky-toe crab cake with ravigote sauce, shaved carrot and frisée salad	14
beef satay with cucumber, green papaya and pickled ginger salad, spicy peanut sauce	13
pan roasted mussels with applewood smoked bacon, tomatoes and white wine	14
flash fried calamari with a spicy chipotle chile glaze and pickled ginger	13.5
macadamia nut crusted goat cheese with port poached figs, apples and crostini	13
soup of the day	4/7

## GREEN PLATES

sweet coconut fried prawns with mango, cucumber and greens, sesame-citrus vinaigrette	14
baby spinach and duck confit with dates and petit basque cheese, truffle vinaigrette	12.5
endive and pear salad with blue cheese, candied walnuts and honey mustard vinaigrette	12.5
butter lettuce salad with cherry tomatoes and tarragon-champagne vinaigrette	8.5
hearts of romaine with caesar dressing, croutons and parmesan cheese	5/10

## BIG PLATES

grilled hanger steak, rancho gordo beans, chanterelle mushroom ragoût & chimichurri	35
pan-roasted duck breast with butternut squash risotto and cranberry-orange compote	30
togarashi ahi tuna with jade pearl rice, broccolini, shiitake-hijiki salad, orange lobster sauce	28
roast chicken breast stuffed with spinach and gorgonzola, roast potatoes and bacon jus	22
grilled pork porterhouse with herb spaetzle, sautéed brussels sprouts, apple cider sauce	25
moroccan inspired braised lamb shank with golden raisin and toasted almond couscous	24
grilled polenta napoleon with garden vegetables, fresh mozzarella and balsamic glaze	18
pasta of the day	a.q.

chef de cuisine - marcos uribe

sous chefs - marcos garcia & jorge salgado

*corkage for all of our friends, good friends, vintners and neighbors \$15 per 750ml bottle*

*(for each bottle purchased from our list, we will waive one corkage fee!)*

*a service charge of 18% may be added to parties of six or larger*