

CELADON

APPETIZERS

strawberry salad	
spinach, goat cheese, candied walnuts, shallot vinaigrette	17
beef carpaccio	
cracked pepper crust, fried capers, red onions, arugula, parmesan cheese, crostini	19
flatbread	
prosciutto, goat cheese, peaches, arugula, fennel oil, balsamic glaze	19
crispy braised pork belly	
watermelon, daikon, garden herbs, sweet soy, sesame seeds	19
flash fried calamari	
chipotle-chili and honey glaze, pickled ginger	19
stone fruit panzanella salad	
arugula, shaved fennel, croutons, manchego cheese, mustard vinaigrette	18
caesar salad	
little gem lettuce, caesar dressing, parmesan cheese, croutons	12/17
sweet coconut fried prawns	
local mixed greens, cucumber, mango, sesame-citrus vinaigrette	19
burrata	
cherry tomatoes, frisee, balsamic gastrique, crostini	19

ENTREES

asian sticky ribs	
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro	34
crab and artichoke ravioli	
citrus beurre blanc	30
pan roasted salmon	
mashed potatoes, sauteed spinach, lemon-caper sauce	38
campanelle pasta	
basil pistou, asparagus, leeks, snap peas (gluten free pasta 2.00 charge)	30
*add chicken 7.50	
roasted boneless half chicken	
lemon, garlic, and basil gnocchi, fava beans, english peas, roasted garlic jus	36
grilled new york steak	
roasted marble potatoes, arugula, garlic-herb compound butter	52
moroccan braised lamb shank	
golden raisin and toasted almond couscous	42
pan roasted pork loin	
mashed potatoes, squash, zucchini, molasses-dijon mustard jus	38
risotto	
wild mushrooms, parmesan cheese, truffle oil	32

SIDES

truffle & parmesan fries	12	french fries	8
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corkage for all of our friends and neighbors \$25 per 750ml bottle, one corkage waived for each bottle purchased from our list
a service charge of 20% may be added to parties of five or larger, please note we cannot accept more than four credit cards per table, and bill must be split equally
the state of California requires us to inform you that consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness

Executive Chef Paulino Rosas