

CELADON

APPETIZERS

autumn salad	
local mixed greens, arugula, k & j orchards pear, goat cheese, toasted quinoa, balsamic vinaigrette	17
crispy braised pork belly	
watermelon, daikon, garden herbs, sweet soy, sesame seeds	19
flash fried calamari	
chipotle-chili and honey glaze, pickled ginger	19
butternut squash panzanella	
baby kale, dried cranberries, pomegranate, shaved parmesan, croutons, citrus vinaigrette	18
caesar salad	
little gem lettuce, caesar dressing, parmesan, croutons	12/17
sweet coconut fried prawns	
local mixed greens, cucumber, mango, sesame-citrus vinaigrette	19
burrata	
cherry tomatoes, frisee, balsamic gastrique, crostini	19
flatbread	
k & j orchards pear, bleu cheese, shaved brussels sprouts, pear puree, balsamic glaze	19

ENTREES

asian sticky ribs	
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro	34
pear, goat cheese, and arugula ravioli	
goat cheese cream, candied walnuts	30
pan roasted salmon	
couscous pilaf, autumn squash, carrot, onion, butternut squash puree, pumpkin seeds	38
pappardelle pasta	
salmon, prawns, calamari, roasted garlic-white wine sauce (gluten free pasta add 2)	39
roasted boneless half chicken	
gnocchi, wild mushroom ragout, truffle oil	36
grilled new york steak	
mashed potatoes, pole beans, bordelaise	52
moroccan braised lamb shank	
golden raisin and toasted almond couscous	42
pan roasted pork loin	
mashed potatoes, brussels sprouts, lemon-caper cream sauce	38
butternut squash risotto	
brown butter, parmesan, fried sage	32

SIDES

truffle & parmesan fries 12	french fries 8
gnocchi, wild mushroom ragout, truffle oil 16	
butternut squash risotto 16	

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