

CELADON

APPETIZERS

autumn salad

local mixed greens, arugula, k & j orchards pear, goat cheese, toasted quinoa, candied walnuts
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

roasted cauliflower, capers, almonds, crostini, balsamic vinegar 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 sauce, 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 39
(gluten free pasta add 2)

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