

# CELADON

## APPETIZERS

<b>flash fried calamari</b>	
chipotle-chili and honey glaze, pickled ginger	19
<b>sweet coconut fried prawns</b>	
local mixed greens, cucumber, mango, sesame-citrus vinaigrette	19
<b>flatbread</b>	
k & j orchards pear, bleu cheese, shaved brussels sprouts, pear puree, balsamic glaze	19

## ENTREES

<b>pan roasted salmon</b>	
couscous pilaf, autumn squash, carrot, onion, butternut squash puree, pumpkin seeds	38
<b>fettucine pasta</b>	
salmon, prawns, calamari, roasted garlic-white wine sauce	39
(gluten free pasta add 2)	
<b>grilled new york steak</b>	
mashed potatoes, pole beans, bordelaise	52
<b>moroccan braised lamb shank</b>	
golden raisin and toasted almond couscous	42

## RESTAURANT MONTH

This year we wanted to do something extra special for restaurant month as we celebrate our 30<sup>th</sup> anniversary. To thank all of our loyal customers who have supported us throughout the years we will be offering the following appetizers 2 for \$30, and select entrees for \$30 for the whole month of January.

### APPETIZERS 2 for \$30

<b>autumn salad</b>	
mixed greens, arugula, pear, goat cheese, quinoa, candied walnuts, balsamic vinaigrette	17
<b>pork belly lettuce cups</b>	
pickled vegetables, sriracha aioli	19
<b>caesar salad</b>	
little gem lettuce, caesar dressing, parmesan, croutons	17
<b>burrata</b>	
roasted cauliflower, capers, almonds, crostini, balsamic vinegar	19

### ENTREES \$30

<b>asian sticky ribs</b>	
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro	34
<b>pear, goat cheese, and arugula ravioli</b>	
goat cheese cream sauce, candied walnuts	30
<b>roasted boneless half chicken</b>	
gnocchi, wild mushroom ragout, truffle oil	36
<b>butternut squash risotto</b>	
brown butter, parmesan, fried sage	32
<b>pan roasted pork loin</b>	
mashed potatoes, brussels sprouts, lemon-caper cream sauce	38

## SIDES

truffle & parmesan fries	12	french fries	8	gnocchi with wild mushroom ragout, truffle oil	16
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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