

CELADON

APPETIZERS

pear salad	
local mixed greens, arugula, k & j orchards pear, goat cheese, toasted quinoa, candied walnuts	
balsamic vinaigrette	17
pork belly lettuce cups	
pickled vegetables, sriracha aioli	19
flash fried calamari	
chipotle-chili and honey glaze, pickled ginger	19
cheese plate	
k&j orchards fruit, candied nuts, honey, crostini	21
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

ENTREES

asian sticky ribs	
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro	34
pan roasted salmon	
couscous pilaf, butternut squash, carrot, onion, carrot puree, pumpkin seeds	38
fettucine pasta	
salmon, prawns, calamari, roasted garlic-white wine sauce	39
(gluten free pasta add 2)	
chicken piccata	
mashed potatoes, sauteed broccoli, lemon-caper sauce	36
penne pasta	
bolognese meat sauce, parmesan	36
grilled new york steak	
mashed potatoes, pole beans, bordelaise	52
moroccan braised lamb shank	
golden raisin and toasted almond couscous	42
pork loin milanese	
rancho gordo bean cassoulet, bacon, onions, carrots	38
wild mushroom risotto	
wild mushrooms, truffle oil, parmesan	32

SIDES

truffle & parmesan fries	12	french fries	8
wild mushroom 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