

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, asparagus, peas, red bell pepper puree

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, heirloom rainbow carrots, pea shoots, bordelaise

55

moroccan braised lamb shank

golden raisin and toasted almond couscous

42

pork loin milanese

arugula, shaved fennel, cherry tomatoes, lemon vinaigrette

33

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