

Madera

LUNCH MENU

TO SHARE

Delicata Squash Tempura, Ginger Ponzu Sauce	15
Poached Wild Mexican Prawns, Cocktail Sauce	17
Tombo Tuna Tartare, Sea Beans, Radish, Passion Fruit, Yuzu Miso Vinaigrette	18
Local Artisan Salumi and Cured Meats, Grilled Bread, Pickled Vegetables	19
House Cut Fries, Rosemary, Garlic Aioli	7

SOUPS

Chili Con Carne with Red Beans and Tomato, Cheddar Cheese, Red Onions	12
Red Garnet Yam and Roasted Apple Soup, Fried Brussels Sprout Leaves, Black Pepper Crème Fraiche	10
Daily Market Inspirations Soup	10

SALADS

Butter Lettuce and Endive Salad, Grapes, Fennel, Candied Walnuts, Banyuls Vinaigrette	13
Di Stefano Burrata Salad, Apples, Pomegranate, Mustard Greens, Ras Al Hanout Vinaigrette, Crispy Shallots	16
Cobb Salad, Ham, Chicken, Avocado, Blue Cheese, Egg, Crispy Pancetta, Tomato	15
Caesar Salad, Meyer Lemon Scented Dressing	11
<i>with Chicken</i>	17
<i>with Grilled Shrimp</i>	21
Pastrami Spiced House Cured Salmon, Cabbage and Roasted Beets, Creamy Caraway Mustard Vinaigrette	16

SANDWICHES

Oak Grilled Sand Hill Burger, White Cheddar, Applewood Bacon, House Cut Fries, Pickled Vegetables	18
Beef Short Rib Sandwich, Pickled Red Onion, Comte Cheese, Wild Arugula, House Cut Fries	18
Niman Ranch Pork Cutlet Sandwich, Smoked Mozzarella, Bacon, Jalapeno, Sundried Tomato Aioli, Sesame Bun	18
Blackened Loche Duarte Salmon Sandwich, Red Onion & Roasted Apple Jam, Celery Root, Pepperpress, Sesame Brioche	22

MAINS

Clam Chowder, Root vegetables, Poached Oysters, Puff Pastry Croutons	18
Pan Roasted Flounder, Fingerling Potatoes, Savoy Spinach, Saffron Leek Fondue	24
Cornish Hen Rotisserie, Ridgecut Gritmills Polenta, Roasted Cauliflower and Broccoli, Natural Jus	24
Vegetable Curry Yogurt Stew, Lentils, Potatoes, Kale and Squash, Dried Fruit Chutney, Naan Bread	24
Louisiana Lump Crab and Shrimp Cake, Avocado and Cilantro Mousse, Kohlrabi, Pear, Radish	20
Grimaud Farms Duck Leg Confit, Sweet Potato and Parsnip Hash, Wild Arugula, Stewed Persimmons	24
Grilled Niman Ranch Hanger Steak, House cut Fries, Herb Butter	28

LIBATIONS

House Made Prickly Pear Lemonade	6
Samovar Iced Tea	6
YUM YUM BERRY: Absolut Mango, Pineapple, Yum Yum Berry Preserve, Lime	12
ASIAN PEAR: Grey Goose Pear Vodka, Williams Pear Puree, St. Germain	12
LOLITA: Arta Anejo Tequila, Cointreau, Mango, Lime, Chili Sugar Salt Rim	12