

# THE FIREHOUSE

RESTAURANT

## ~~FIRST COURSE~~

### SMOKED TENDERLOIN CARPACCIO

HERBED CHÈVRE CROQUETTE AND BAGUETTE CROSTINI  
CAPERS, ONIONS, PARMIGIANO-REGGIANO AND WHITE TRUFFLE OIL  
\$12

### DUNGENESS CRAB CAKE

MANGO-RED ONION RELISH AND SWEET CHILI AIOLI  
GREEN CURRY-COCONUT EMULSION AND MICRO HERB SALAD  
\$15

### DUO OF FOIE GRAS

ARTISAN FOIE GRAS PREPARED HOT & COLD  
PAN-SEARED FOIE GRAS WITH PORT-BALSAMIC GLAZE AND TOASTED BRIOCHE  
FOIE GRAS TORCHON WITH RED WINE-POACHED PEARS  
\$22

### SAMPLER

DUNGENESS CRAB CAKE WITH MANGO-RED ONION RELISH  
CHARGRILLED RIB-EYE WITH BALSAMIC VEGETABLE RAGOÛT  
HERB-ENCRUSTED BRIE WITH HUCKLEBERRY-CORIANDER CONFITURE  
\$18

### OYSTERS ON THE HALF SHELL

SERVED WITH CHAMPAGNE MIGNONETTE  
*ASK YOUR SERVER FOR TODAY'S FRESH SELECTION*  
\$16

### ARTISANAL CHEESE PLATE

SERVED WITH DRIED FRUIT, HONEYCOMB AND CROSTINI  
\$15

### OAXACAN PORK BELLY

SLOW ROASTED WITH TOMATOES AND ANCHO CHILIES  
PAN SEARED WITH ACHIOTE-HONEY GLAZE  
SERVED WITH PICKLED CHAYOTE SQUASH-JICAMA SLAW AND QUESO FRESCO  
\$11

## ~~SECOND COURSE~~

### MIXED GREENS

CRISP APPLES, POINT REYES FARMSTEAD BLUE CHEESE  
SPICED WALNUTS AND CARAMELIZED SHALLOT-CIDER VINAIGRETTE  
\$7

### TOKYO LOUIS

COLD-POACHED SCALLOP, TIGER PRAWNS AND DUNGENESS CRAB  
CUCUMBER, PEARS, DAIKON RADISH, TATSOI AND FRIED TARO CHIPS  
CREAMY PLUM WINE-MISO VINAIGRETTE  
\$15

### HEARTS OF ROMAINE CAESAR

WHOLE LEAVES OF CRISP LETTUCE AND HOUSE-MADE DRESSING  
ANCHOVIES AND SHAVED PARMIGIANO-REGGIANO  
\$9

### DUNGENESS CRAB, POTATO AND LEEK BISQUE

WITH HINTS OF SHERRY AND THYME  
SERVED WITH PARMESAN CRISPS AND A DUNGENESS CRAB CAKE  
\$11

# THE FIREHOUSE

RESTAURANT

## ~~THIRD COURSE~~

### **PORK TENDERLOIN**

PANCETTA WRAPPED AND CHARGRILLED WITH MEYER LEMON-ARUGULA PESTO  
PISTACHIO BREAD PUDDING AND BRAISED WINTER GREENS  
\$24

### **DUCK WITH HUCKLEBERRIES**

PAN-ROASTED DUCK BREAST WITH TOASTED CORIANDER AND FENNEL SEED  
YAM GRATINÉE WITH TARRAGON BEURRE ROUGE  
\$27

### **THE FIREHOUSE FILET MIGNON**

CHARGRILLED BEEF TENDERLOIN WITH BONE MARROW BUTTER  
CHIVE-POTATO CROQUETTE AND MADEIRA-INFUSED DEMI-GLACÉ  
\$39

### **HAZELNUT-ENCRUSTED LAMB CHOPS**

SPICED CIDER DEMI-GLACÉ AND GOLDEN DELICIOUS APPLE CHUTNEY  
ROSEMARY-PECORINO ROMANO-RED POTATO GRATINÉE  
\$42

### **FRUTTI DI MARE**

PAN-ROASTED NIGERIAN SALT WATER PRAWN AND A 6-OZ MAINE LOBSTER TAIL  
PAN-SEARED SEA SCALLOP AND BUTTERNUT SQUASH RISOTTO  
\$56

### **STEAK DELMONICO**

CENTER-CUT RIB-EYE CHARGRILLED WITH CARAMELIZED SHALLOT-TOMATO BUTTER  
GARLIC MASHED POTATOES, HOUSE-CURED PORK BELLY AND SAUTÉED GREENS  
\$45

### **TARTUFATA SEA SCALLOP "CHOWDER"**

PAN SEARED WITH LITTLENECK CLAMS AND MUSSELS  
CONFIT POTATOES AND BRAISED LEEKS  
BLACK TRUFFLE-CELERY ROOT CREAM AND PARMESAN CRISPS  
\$32

### **MANZANILLA CHICKEN**

PAN SEARED WITH ROASTED SWEET PEPPER-SPANISH OLIVE TAPENADE  
WHITE BEAN-CHORIZO-SWEET POTATO RAGOÛT  
\$22

### **"DAY BOAT" FRESH FISH**

ONLY THE FRESHEST CATCH FROM OUR LOCAL WATERS AND AROUND THE WORLD  
*ASK YOUR SERVER FOR TODAY'S SELECTION*  
AQ

VEGETARIAN OPTION AVAILABLE UPON REQUEST

### **DENEB WILLIAMS ~ EXECUTIVE CHEF**

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.  
SPLIT CHARGE OF \$5 FOR ENTRÉES. SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF EIGHT OR MORE.  
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.