

SIBO

Restaurant @ Elk Cove Inn & Spa

Dear guests, we mainly use locally harvested produce that may not be available at times. As such, some of the items on the menu are occasionally unavailable for a certain number of days. We appreciate your understanding and have ensured there are plenty of alternatives for you to choose from.

We are unable to accommodate dietary needs, allergy needs, or requests to alter the dishes on our set menu by adding or deleting ingredients in any way. Please understand that no requests for changes, substitutions, or additions will be honored.

 *VEGAN*

 *VEGETARIAN*

(GF) GLUTEN FREE

To help support our hardworking staff, a 20% gratuity will automatically be added to your check

We have one chef in the kitchen and he prepares everything fresh the day of. We strive to be a zero waste kitchen so he only cooks what has been ordered and some of the dishes take 3 or 4 hours to prepare. For that reason we work with a pre-ordering system. All orders must be placed by noon the day of your reservation. Orders received after noon will be subject to a reduced menu, if we have not received your order by 2pm your reservation may be canceled. For out of house guests we also need a credit card, we have a no-show fee of \$50.

Please make your reservation on our website and put your order in the notes under food order, if you have any questions call us at 707-877-3321 and press option 2 for the front desk.

ELK COVE INN & SPA ~ 6300 SOUTH HIGHWAY 1, ELK CA 95432 ~707-877-3321

MENU

by Chef Victor Passalacqua

SOUPS & SALADS

Clam Chowder \$14

Clams, Smoked Pork Belly, Onions, Celery, Carrots, Tarragon, Garlic, White Wine, Cream

Soupe à l'Oignon Gratinée \$13

Sautéed Onions, White Wine, Homemade Beef Stock, Sliced Bread, House Cheese Blend

House Salad (Gf) V V \$12

Homegrown Greens, seasonal Crudités, homemade French Vinaigrette

Burrata and Tomatoes (Gf) V \$15

Local Burrata Mozzarella, Tomatoes, Homemade Pesto, Olive Oil, Balsamic Glaze

Roasted Beet Napoleon (Gf) V \$14

Roasted Beets, Goat cheese, Pickled Crudités, Balsamic Glaze

Salmon Tiradito (Crudo) (Gf) \$15

Salmon, Cilantro, Aji Amarillo, Leche de tigre

APPETIZERS

Tuna Tartare (Gf) \$16

Cubed Ahi Tuna, Onions, Garlic, Avocado, Olive oil, Dijon Mustard, Herbs

Pâté de Champagne \$11

French-Style Pork Paté, Cornichons, Onions, Fig Compote

Escargots à la Bourguignonne (Gf) \$14

Six extra-large imported Escargots, Butter, Garlic, Lemon Juice, Parsley, Thyme

Baked Brie V \$15

Brie Cheese, Candied Walnuts, Honey, Caramelized Apples, Puff Pastry

Champignon à l'Ail (Gf) V V \$15

Locally harvested Mushrooms, Olive oil, Garlic, Parsley

ENTRÉES

FROM THE LAND

Lapin a la Moutarde \$34

Braised Rabbit Stew, White Wine, Root Vegetables, Dijon Mustard, Creme Fraiche

Poulet Forestier (GF) \$29

Pan-seared Chicken Breast, Mushroom, Port sauce

Roasted Pork Loin Normande (GF) \$30

Pork filet roasted with Apple Brandy, fresh Apples, Red Wine reduction

Cassoulet de Canard \$33

Duck leg confit, white Beans, smoked Pork Belly, Garlic Sausage, Crème Fraiche

Veal Ossobuco \$39

Veal Shank braised in Red Wine and Sherry with Locally Grown Root Vegetables

Braised Lamb Shank \$34

Lamb Shank, Red Wine, Port Wine, Potatoes, Mushrooms, Celery, Carrots

Coq au Vin \$28

Classic French Style Chicken Stew, Red Wine, Vegetables

Short Rib Bourguignon \$43

Slow-Cooked Short Ribs, Carrots, Celery, Mushrooms, Onions, Potatoes and other Root Vegetables, Garlic, Red Wine Herbs

Skirt Steak \$40

Seared Skirt Steak, Cognac Pepper Sauce

Magret de Canard à l'Orange \$38

Pan seared Duck Breast, Orange Brandy Bigarade

Mushroom Risotto (GF) \$34

Imported Arborio Rice, White Wine, Mushrooms, Onions, Garlic, Parmesan Cheese, Mascarpone

ENTRÉES

FROM THE SEA

Mussels Mariniere (Gf) \$29

P.E.I. Mussels, Garden Chives, French Shallots, Garlic, White Wine and a touch of Crème Fraiche

Home-smoked Cold Salmon Platter (Gf) \$313

Home-smoked Salmon, Tomatoes, Hard-boiled Egg, Capers, Onions, Homegrown Greens, Homemade Balsamic Glaze, Olive Oil, Potatoes Salad

Pan-Seared Salmon Champagne Butter (Gf) \$39

Line-caught Local Salmon, Garden grown Garlic Chives, Champagne Butter Sauce, Honey Onion Compote

Rainbow Trout Amandine (Gf) \$33

Whole Boneless Rainbow Trout, Butter, Lemon Juice, Roasted Slivered Almond, Parsley

Shrimp sautéed a la Provençale (Gf) \$37

Shrimp, Olive Oil, Garlic, Tomatoes, Parsley, Thyme, White Wine, Lemon juice

RockFish à la Niçoise (Gf) \$35

RockFish Filet, Tomatoes, Capers, Onions, Garlic, Black Olives, White Wine, Olive Oil

Pulpo a la Gallega (Gf) \$45

Charred Octopus Tentacle, Olive Oil, Garlic, Onions, Potatoes, Smoked Paprika

Gambas aux Pastis (Gf) \$37

Shrimp, Pastis, Butter, Cream, Garlic, Shallots

St Jacques aux Poivre Vert et au Cognac (Gf) \$41

Pan seared Sea Scallops, Green Peppercorn Cognac Sauce, Butter

Seafood Paella (Gf) \$40

Rice, Mussels, Shrimp, Calamari, Scallop, Clam, Saffron

Linguini de la Mer \$47

Homemade Linguini, Shrimp, Sea Scallop, Locally Harvested Uni Cream and Lump Caviar

ENTRÉES

VEGAN & VEGETARIAN

Tortellini Florentina 🌱 \$29

Spinach and Ricotta stuffed Pasta, Tomato and Basil Sauce

Vegan Mushroom Risotto (Gf) 🌱🌱 \$34

Imported Arborio Rice, White Wine, Mushrooms, Olive Oil, Onions, Garlic

Vegetable Curry (Gf) 🌱🌱 \$26

Seasonal Vegetable mix, Onions, Masala, Ginger, Garlic, Coconut Milk

DESSERTS

Mousse au Chocolat (Gf) \$12

Apple Galette \$12

Tiramisu \$12

Lemon Curd Cake \$12

Crêpe Suzette \$12

Chocolate and Nut Raw Torta (Gf) 🌱🌱 \$14

Carrot & Cranberry Cake (Gf) 🌱🌱 \$14