

# 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 \$16

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

### Soupe à l'Oignon Gratinée \$15

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

### House Salad (Gf) (V) (V) \$14

*Homegrown Greens, seasonal Crudités, homemade French Vinaigrette*

### Burrata and Tomatoes (Gf) (V) \$17

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

### Roasted Beet Napoleon (Gf) (V) \$16

*Roasted Beets, Homemade Goat cheese, Pickled Crudités, Balsamic Glaze*

## APPETIZERS

### Tuna Tartare (Gf) \$18

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

### Salmon Tiradito (Crudo) (Gf) \$19

*Salmon, Cilantro, Aji Amarillo, Leche de tigre*

### Escargots à la Bourguignonne (Gf) \$16

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

### Baked Brie (V) \$18

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

### Pâté de Campagne (V) \$15

*French-Style Pork Pâté, Cornichons, onions, Fig Compote*

### Champignon à l'Ail (Gf) (V) (V) \$19

*Locally harvested Mushrooms, Olive oil, Garlic, Parsley*

# ENTRÉES

## FROM THE LAND

### Lapin a la Moutarde \$41

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

### Poulet Forestier (Gf) \$38

*Pan-seared Chicken Breast, Locally harvested Mushrooms, Port sauce*

### Coq au Vin \$38

*Classic French Style Chicken Stew, Red Wine, Root Vegetables*

### Cassoulet de Canard \$41

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

### Magret de Canard à l'Orange \$42

*Pan seared Duck Breast, Orange Brandy Bigarade*

### Roasted Pork Loin Normande (Gf) \$41

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

### Braised Lamb Shank \$42

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

### Short Rib Bourguignon \$47

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

### Filet Mignon \$50

*Grass-fed aged Filet Mignon, Cognac and Green Peppercorn Sauce*

# ENTRÉES

## FROM THE SEA

### Home-smoked Cold Salmon Platter (Gf) \$34

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

### Pan-Seared Salmon Champagne Butter (Gf) \$43

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

### Rainbow Trout Amandine (Gf) \$36

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

### RockFish à la Niçoise (Gf) \$41

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

### Shrimp sautéed a la Provençale (Gf) \$41

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

### Gambas aux Pastis (Gf) \$41

*Shrimp, Pastis, Butter, Cream, Garlic, Shallots*

### Pulpo a la Gallega (Gf) \$49

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

### St Jacques aux Poivre Vert et au Cognac (Gf) \$45

*Pan seared Sea Scallops, Peppercorn Cognac Sauce, Butter*

### Mussels Mariniere (Gf) \$35

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

### Seafood Paella (Gf) \$44

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

### Linguini de la Mer \$52

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

# ENTRÉES

## VEGAN & VEGETARIAN

### Tortellini Florentina 🍃 \$32

*Spinach and Ricotta stuffed Pasta, Tomato and Basil Sauce*

### Mushroom Risotto (Gf) 🍃 \$41

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

### Vegan Mushroom Risotto (Gf) 🍃🍃 \$41

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

### Vegetable Curry (Gf) 🍃🍃 \$32

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

# DESSERTS

Mousse au Chocolat (Gf) \$14

Apple Galette \$14

Tiramisu \$14

Lemon Curd Cake \$14

Crêpe Suzette \$14

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

Carrot & Cranberry Cake (Gf) 🍃🍃 \$14