

# SIBO

## Restaurant @ Elk Cove Inn & Spa

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.

🍃 Vegetarian

🍃🍃 Vegan

We work with dinner formulas only, this is not an a la carte menu

Please choose from the following options:

Formula 1 ~ 1 Soup & 1 Salad \$19.99

Formula 2 ~ 1 Entree \$29.99

Formula 3 ~ 1 Appetizer & 1 Entree \$39.99

Formula 4 ~ 1 Appetizer, 1 Entree and 1 Dessert \$49.99

Formula 5 ~ 1 Appetizer, 2 Entrees & 1 Dessert \$75.00

*A 20% gratuity will automatically be added to your check and the total will be invoiced to your room.*

All orders must be placed by noon the day of your reservation to ensure availability of all products, orders placed after noon may be subject to a reduced menu.

Please make your reservation on OpenTable and put your order in the notes, if you have any questions call us at 707-877-3321.

PLEASE NOTE THAT WE ARE SERVING OUR IN-HOUSE GUESTS ONLY

Elk Cove Inn & Spa ~ 6300 South Highway 1, Elk CA 95432 ~ 707-877-3321

# Menu

*by Chef Victor Passalacqua*

## ***Appetizers***

Clam Chowder

Soupe à l'Oignon Gratinée

Sautéed onions, White Wine and Beef Stock topped with our Blend of Gratin Cheese

Escargots à la Bourguignonne

Six extra-large imported Escargots baked with Local Butter, Parsley, Elephant Garlic, Lemon Juice, Parsley and Thyme

Baked Brie 🍷

Brie Cheese, Candied Walnuts, Honey and Caramelized Apples  
baked inside a Puff Pastry Crust

Pâté de Campagne

French-Style Pork Pate, Cornichon, Onions, Fig Compote

Green Salad 🍷🍷

Mixed Mesclun Salad, Homemade French Vinaigrette

Burrata and Heirloom Tomatoes 🍷

Burrata Mozzarella, Tomatoes, Lettuce, Olive Oil, Homemade Balsamic Glaze

## ***Entrées***

Short Rib Bourguignon

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

Veal Osso buco

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

Braised Lamb Shank

Red Wine, Port Wine, Potatoes and Carrots

Cassoulet de Canard

Slowly baked White Beans with smoked Pork, Garlic Sausage, Homemade smoked Pork Belly  
and our special homemade Duck Confit Leg

***Entrées***  
***(Cont'd)***

Coq au Vin  
Classic French Style Chicken Stew with Red Wine and Vegetables

Home Smoked Salmon Platter  
Smoked Salmon, Tomatoes, Hard-boiled Egg, Capers, Onions, Mixed Greens  
Homemade Balsamic Glaze, Olive Oil

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

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

Shrimp sautéed a la Provençale  
Shrimp, Olive Oil, Garlic, Tomatoes, Parsley, Thyme, White Wine, Lemon juice

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

Porcini Risotto 🍷🍷  
Imported Arborio rice, White Wine, Locally Harvested Porcini Mushroom,  
Olive Oil, Onions, Garlic

Eggplant Curry Casserole 🍷🍷  
Coconut Milk, Carrots, Celery, Onions, Tomatoes, Ginger, Garlic  
Baked and Served over Basmati Rice

***Desserts***

Mousse au Chocolat

Apple Crumble

Tiramisu

Lemon Curd Cake

Ice Cream

Sorbet 🍷🍷