ELK COVE INN & SPA

SIBO

Restaurant @ Elk Cove Inn & Spa

BY CHEF VICTOR PASSALACQUA

A NOTE FROM THE KITCHEN

If You Skipped the Website Instructions… (and let's be honest, we know you probably did) Here's a heartfelt letter from our kitchen that we hope touches your heart — and more importantly, catches your attention before you try to customize your dinner.

Dear Guests,

We're a tiny team with one big-hearted chef in the kitchen — and when we say one chef, we really mean it. Just one. The solo culinary wizard behind every dish you're about to enjoy.

Now, our chef is a bit of an artist (and maybe a little dramatic). He cooks with love, inspiration, and a dash of chaos — but absolutely no room for dietary restrictions. Why? Well… if you must know:

When he's asked to make changes or accommodate allergies, he tries (he really does), but things go sideways. Orders get mixed up, timing gets tight, he runs out of spoons (literally and emotionally), and then he gets cranky. And when he gets cranky, he can't create. And when he can't create, the food isn't magic anymore. And we really, really want your food to be magic.

So, for the love of food, the sanity of our chef, and the enjoyment of everyone in the dining room, we kindly ask:

No dietary restrictions, substitutions, additions, or changes. Thank you for embracing our lovingly chaotic little kitchen. We cook with fire, flaws, and a whole lot of heart — and we hope you feel it in every bite.

With gratitude,
Chef Victor & Melissa
(his wife, emotional support human, and the one who gets yelled at when the risotto goes rogue)

Ⓥ Ⓥ Vegan Ⓥ Vegetarian (GF) Gluten Free

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) Ⓥ Ⓥ $14
Homegrown Greens, seasonal Crudités, homemade French Vinaigrette

Burrata and Tomatoes (GF) Ⓥ $17
Local Burrata Mozzarella, Tomatoes, Homemade Pesto, Olive Oil, Balsamic Glaze

Roasted Beet Napoleon (GF) Ⓥ $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 Ⓥ $18
Brie Cheese, Candied Walnuts, Honey, Caramelized Apples, Puff Pastry

Pâté de Campagne Ⓥ $15
French-Style Pork Pâté, Cornichons, onions, Fig Compote

Champignon à l'Ail (GF) Ⓥ Ⓥ $19
Locally harvested Mushrooms, Olive oil, Garlic, Parsley

ENTRÉES

FROM THE LAND

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

Salade de Lentil au Confit de Canard (GF) $39
Braised French Lentil Salad, Lardons and Duck Confit, French Creamy Vinaigrette

Magret de Canard à l'Orange $44
Pan seared Duck Breast, Orange Brandy Bigarade

Roasted Pork Loin Normande (GF) $43
Pork filet roasted with Brandy, fresh Apples, Red Wine reduction

Braised Lamb Shank $47
Lamb Shank, Red Wine, Port Wine, Potatoes, Mushrooms, Celery, Carrots

Filet Mignon $54
Grass-fed aged Filet Mignon, Cognac and Green Peppercorn Sauce

ENTRÉES

FROM THE SEA

Home-smoked Cold Salmon Platter (GF) $37

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

Pan-Seared Salmon Champagne Butter (GF) $45

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

Rainbow Trout Amandine (GF) $38

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

RockFish à la Niçoise (GF) $43

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

Shrimp sautéed a la Provençale (GF) $43

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

Gambas aux Pastis (GF) $43

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) $48

Pan seared Sea Scallops, Peppercorn Cognac Sauce, Butter

Mussels Mariniere (GF) $37

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

Seafood Paella (GF) $48

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

Linguini de la Mer $55

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

ENTRÉES

VEGAN & VEGETARIAN

Tortellini Florentina Ⓥ — $35
Spinach and Ricotta stuffed Pasta, Tomato and Basil Sauce

Mushroom Risotto (GF) Ⓥ — $46
Imported Arborio Rice, White Wine, Mushrooms, Onions, Garlic, Parmesan Cheese, Mascarpone

Vegan Mushroom Risotto (GF) ⓋⓋ — $42
Imported Arborio Rice, White Wine, Mushrooms, Olive Oil, Onions, Garlic

Vegetable Curry (GF) ⓋⓋ — $34
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

THE UNSCRIPTED TABLE

$145 per guest | $195 with wine pairing

No rules. No decisions. Just a seat at the table and an open mind. For the curious palate and the adventurous spirit, this six-course tasting experience invites you to surrender the menu and let our chef surprise you with a progression of dishes — seasonal ingredients, signature favorites, and off-menu creations inspired by the moment.

This is a dining experience rooted in trust, creativity, and surprise. Each course is crafted in real time — flavors that may never appear the same way twice.

Enhance your experience with our optional wine pairing, curated in collaboration between our chef and sommelier. Each pour is carefully selected to complement the flavors of the evening, featuring mostly local wines from the renowned Anderson Valley.

Kindly note:

To ensure the highest level of service, this menu is now exclusively available for 6:30 PM reservation. Please note that if multiple parties book for this time, dinner may be served at a communal table. Dessert is not included in the tasting menu; however, a small selection will be available to order separately following the dinner service.

Due to the spontaneous nature of this menu, we are unable to accommodate any dietary restrictions, allergies or modifications. Anything may be served — and probably will be.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.