

King Estate

RUSTIC ESTATE SOURDOUGH & HOUSE CHURNED BUTTER

18 Hour Fermentation, House Churned Butter, Sea Salt

\$10

ARTISAN CHEESE & CHARCUTERIE BOARD

Rotating Selection of Four Cheeses *or* Three Artisan Meats & Three Artisan Cheeses, Fresh Estate Berries, Dried Seasonal Fruits, Roasted Nuts, Marinated Mixed Olives, Oregon Honeycomb, Bloomed Mustard Seed, Assorted Pickles, and Grilled Bread

\$48 / \$55

Add Pate +12

Add Foie Gras Torchon +15

ERIN'S GATHERED GREENS

Assorted Estate Greens, Estate Apple, Candied Pecans, Fromage Blanc, Balsamic Vinaigrette

\$14

PEAR SALAD

Estate Pears, Orange, Radicchio, Endive, Pistachio, Calamansi Vinaigrette

\$15

COTTAGE HOUSE BREAKFAST

Two Estate Hen Eggs, House Made Bacon or Chicken Sausage, Country Potatoes, Petite Greens

\$18

EGGS BENEDICT

Buckboard Bacon, 63^o Egg, House Made English Muffin, Béarnaise

\$22

OMELETTE

Butter, Chive, Maldon

\$15

Add Black Truffle +15

Add Kaluga Caviar +25

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VEGETABLE FRITTATA

Seasonal Estate Vegetables, Feta, Salsa Verde, Radish, Watercress

\$18

QUICHE LORANE

Dungeness Crab, Confit Leek, Comté Cheese

\$26

LEMON RICOTTA PANCAKES

Homemade Ricotta, Candied Lemon, Citrus Infused Noble Maple Syrup

\$19

HAZELNUT CRUSTED PAIN PERDU

Preserved Peaches, Sweet Cream, Whipped Brown Sugar Butter,
Bourbon Infused Noble Maple Syrup

\$19

CROQUE MADAME

Brioche, Buckboard Bacon, Duck Egg, Mornay

\$20

DIVER SCALLOPS

Apple Pave, Fennel, Celery, Sunchoke Purée, Tarragon Oil, Burro Fuso

\$48

PAINTED HILLS PRIME NEW YORK STRIP

Red Wine Jus, Smoked Marrow Butter, Pomme Frites, Garlic Aioli

\$55

Add Foie Gras +18

Add Black Truffle +15

SMOKED SALMON TOAST

House Smoked Salmon, Poached Egg, Pea Puree, Bitter Greens,
Everything Crunch

\$24

SIDES

House Made Bacon \$7 • Chicken Sausage \$7 • Country Potatoes \$5
Pomme Frites \$8 • Kaluga Caviar \$20 • La Belle Foie Gras \$18 • Black Truffle \$15