

First Impressions

Sautéed Diver Scallops "Marmitako"

Piquillo Pepper, Onion-Fennel Tart, Preserved Lemon, Fried Caper Berries 19

Lobster Risotto

Mascarpone, Pancetta, Chive Essence 15

Angus Beef Slider

Truffle Aioli, Melted Brie, Crispy Shallot Rings 13

Ever-Changing Soup

Prepared Fresh Daily 11

House Lobster Bisque

Chipotle Chantilly, Epazote Pesto 17

Salt Roasted Organic Beet and Arugula Salad

Humboldt Fog Cheese, House Cured Pork Belly, Blackberry Vinaigrette 17

Estancia House Salad

Mixed Baby Greens, Hearts of Palm, Vine Tomatoes, Avocado Vinaigrette 11

Chilled Maine Lobster Salad

Roasted Baby Beets, Haricot Verts, Cucumber, Chilled Mango Puree 24

Joseph Jackson, Chef de Cuisine

Lasting Impressions

Pan Seared Scottish Salmon

"Vertical" Ratatouille, English Peas, Honjímíngí Mushrooms, Marbled Potato Confit 28

Pacific Seabass

Lentil Crusted Seabass, Sautéed Brussel Sprouts, Du Puy Lentils, Organic Carrots,
Aged Sherry Vinaigrette 28

Paella Estancia

Lobster Rice, Spanish Sausage, Mussels, Sea Bass, Prawns, Bay Scallops 25

Stuffed Free Range Chicken Breast

Laura Chenel Goat Cheese, Arugula, Vegetable Stew, Sauce Vierge 26

Pan Roasted Venison Loin

Sweet Potato Hash, Parsnip Puree, Huckleberry Gastrique,
Truffle Red Wine Sauce 30

Merlot Braised Lamb Shank

Cannellini Beans, Roasted Tomatoes, Olives, Mushroom Ragout 26

Grilled Prime Beef Flat Iron Steak

Short Rib Tamale, Organic Cauliflower, Piquillo Pepper-Truffle Emulsion 32

Steak House Classics

Hand Cut, Corn Fed Beef

Manchego-Porcini Crust, Potato & Bacon Gratin, Sauce Bordelaise

8 oz. Filet Mignon 28 10 oz. New York Strip 32

Accompaniments

Crab Mac n' Cheese

Boursin Cheese, Winter Greens 10

Sautéed Greens

Garlic and Fresh Oregano 7

Glacé of Fall Vegetables

Fresh Herbs and Butter 8

Potato Mousseline

Smoked Bacon, Charred Corn,
Valdeon Cheese 10

Oven Roasted Grande Idaho Potato

Crème Fraîche, Chives 10

18% Service Charge Will Be Applied To Parties Of Six Adults Or Larger