

## Entrees...

<b>filet of beef</b> , king trumpet mushrooms, blue cheese butter	34
<b>char crusted flatiron</b> , gruyère gratin, sauce worcestershire	26
<b>23 oz cowboy steak</b> , absinthe creamed spinach, onion rings	44
<b>american kobe new york steak</b> , gruyère gratin, sauce bordelaise	48
<b>pan roasted artic char</b> , broccolini, leek fondue, pinot noir	24
<b>tomato braised short rib</b> , olive oil potatoes, pearl onions	26
<b>adobo rubbed pork tenderloin</b> , creamy boniato potatoes, chimichurri	26
<b>pimenton poached black cod</b> , potato aioli, crispy brussels leaves	28
<b>ahi tuna</b> , green onion fried rice, sherry-soy syrup	24
<b>superior farms lamb sirloin</b> , chorizo, green lentils	28
<b>sofrito grilled game hen</b> , fingerling potatoes, spinach	22
<b>papardelle pasta</b> , wild mushroom ragout, pecorino romano	18

## For the table...

absinthe creamed spinach 6	boniato potatoes 6
mushroom ragout 8	brussels sprouts 6
whipped potatoes 6	braised chicories, bacon 6

# CITRUS

## Appetizers...

- caramel glazed pork ribs**, kim chee, green onions 12
- california oyster “hangtown fry”**, smoked bacon, glaum ranch eggs 14
- salt cod croquettes**, sweet garlic remoulade, micro fennel 10
- diver scallops**, bread “budín”, romesco sauce 15
- hard cider braised chorizo**, garbanzo beans, chives 10
- piquillo peppers**, saffron rice, charred tomato, drunken goat cheese 9
- duck fat fried chicken drums**, salt & pepper carrots, go-chu-jang 10
- shrimp cocktail**, horseradish pesto, tomato jam 12
- truffle-white bean hummus**, black sea salt, arbequina olive oil 9
- queso fundido**, spicy chorizo, cilantro, leeks 9
- ahi tuna tartare**, nori chips, schezuan peppercorns, yuzu 12
- valencia caesar**, garlic crouton, anchovy dressing 8
- coke farms beets**, serrano chips, idiazabal cheese 10
- mini iceberg salad**, beldi olives, redwood hills goat feta, za’atar 8
- albondigas**, sofrito, sherry, pimenton de espelete 9
- 3 onion soup**, idiazabal grilled cheese, rosemary 8
- sweet gem lettuce**, fleur de sel almonds, radish, winter fruit 8

*citrus restaurant serves globally influenced california cuisine with respect for the land and the seas. we strive to find the best local, seasonal produce, sustainable meat, and seafood in accordance with the monterey seafood watch program. our menu changes often to ensure we use produce in the peak of their season. we seek out the best of ingredients from around the world. our commitment is a true farm to fork experience.*

Robert Sapirman  
Executive Chef

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Ocean Orssten  
Sous Chef

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Rosalynn Vu  
Pastry Chef

“One cannot think well,  
love well, sleep well, if  
one has not dined well.”  
—Virginia Woolf