

KING HILL *kitchen*

Soups

Seasonal – upon request

Salads

Classic Caesar Salad

Native Heirloom Tomato, Fresh Ricotta, Baby Basil, Aged Balsamic

Native Heirloom Tomatoes, Bibb lettuce, Jasper Hill Blue & Pancetta

Maple Brook Burrata, Roasted Vine Tomatoes, Pesto & VOO

Oven Roasted Beets, Jasper Hill Blue, Chopped Lettuces

Arugula, Field Greens, White Peaches, Shaved Parmigiano, Balsamic Vinaigrette

Red Onion, Native Corn, Tomatoes & Shitake, VOO

Crimson Quinoa, Black Beans, Radishes, Diced Peppers, Soy-Adobe Dressing

Antipasto – Changes Weekly

Other Starters

Grilled Shrimp, Fresh Tomato, Rosemary & White Bean Bruschetta

Sushi Grade Tuna Ceviche with Chilled Soba, Yuzu, Amarillo Chile Paste & Cherry Tomatoes

Bourbon Rubbed, Barn Smoked Scottish Salmon, Brioche, Crème Fraiche, Mache Salad

Ricotta Angolotti (ravioli) with Fresh Tomato & Asparagus (changes frequently)

Steamed, then Crisped Pork Belly with Peruvian Spices and Nectarine Salad

Seared Sea Scallop, Black Ink Capellini

Main Course

Fish -Seafood

Grilled Halibut, Native Corn Sauté, Grilled Asparagus, Buerre Blanc

Striped Bass or Swordfish Loin, Sardinian Fregola, Crisp Kale, Romesco Butter

Glazed Scottish Salmon Filet, Nett Lake Wild Rice, Soy-Palm Sugar, Farmed Swiss Chard

“Slap Your Mama” Cajun Shrimp, Carolina Rice & Stuffed Pablano Chile

Seared Sea Scallops, Rock Shrimp Risotto, Lobster Broth

San Francisco Style Fisherman’s Stew (limited)

Poultry

Charcoaled Duck Breast, Orange Miso-Tarragon Sauce, Japanese Sweet Potato (limited)

Stuffed Boneless Quail, Fig Risotto, Pomegranate Gastrique, Fried Sage

Roast Chicken Breast, Porcini-Onion Ragu, Sweet Potato Puree

Meat

Tender Short Ribs of Beef, Milanese Risotto, Fried Leeks (limited)

Lamb Loin Chops (2) – Porcini Mushrooms, Farro, Escarole, Baby Carrots

Lamb Tagine – Pearl Couscous, Fregola, Riata

Herb Crusted Rack of Lamb, Garlic Roast Potato, Mint Au Jou (\$\$\$)

Tender Marinated Hanger Steak, Chimichurri Sauce, Roast Potato

New York Sirloin or Boneless Rib Eye, Bordelaise Sauce, Mashed Potatoes

6 Oz. Fillet Mignon w/Prawns or Scallops, Bordelaise Sauce, Sauté Mushrooms, Potato (\$\$)

(Main Course served with Seasonal Vegetable)

(Limited = Small Groups) --- (\$\$-\$\$\$ priced higher)