

Soups & Salads

Wild Mushroom Chowder

an array of locally harvested wild mushrooms rendered with applewood smoked bacon, and finished with a pastry tuile

8

~ ° **Carter House Salad**

our seasonal house salad is a mix of baby greens from our garden, chèvre, candied pistachios, roasted beets, and strawberries, finished with a loleta sage honey-poppy seed vinaigrette

9

Whole Leaf Caesar

mild and crisp artisan romaine dressed with parmesan and our caesar dressing, then embellished with garlic confit, julienned roasted red pepper, local pacific white anchovies and buttery croutons

9

° **Bibb Lettuce Wedge**

delicate & mildly sweet organic butterhead lettuce topped with crumbled rogue creamery smokey blue cheese, crispy bacon lardons, heirloom cherry tomatoes, buttermilk and fresh herb dressing, accompanied with half a soft boiled egg

9

Appetizers

Marrow Custard and Wild Mushroom Tart

earthy & savory wild mushrooms, shallots, and chèvre in a tender pastry shell with marrow custard and a drizzle of balsamic reduction

11

° **Crab-Cakes**

dungeness crab perfectly seasoned with fresh herbs and a hint of lemon, garnished with smoky jalapeno marmalade and a garlic herb aioli

18

° **Grass-fed Tenderloin Carpaccio**

humboldt grass-fed beef tenderloin topped with capers, pine nuts, arugula salad, a drizzle of California extra virgin olive oil, cherry tomatoes, grated salt cured duck egg yolks and a spritz of meyer lemon juice

14

~ **Black Truffle Gnocchi**

light and fluffy yukon gold gnocchi and shaved black winter truffles with lamb chopper cheese, shallots, sage chiffonade and brown butter

18

~ Vegetarian Dishes
° Gluten Free Dishes

Main Courses

✓ Garden Style

spring pea & mascarpone agnolotti, cauliflower puree,
sous vide baby carrots and beets,
pea tendrils, roasted cipollini onions and marjoram coulis

24

Seafood Ravioli

squid ink ravioli stuffed with dungeness crab, black truffle ravioli stuffed with
california cold water shrimp mousse, served with avocado puree and
sweet corn cream, topped with a succulent pan roasted diver scallop
and fresh california uni mousse

35

° Pan Roasted Chicken

organic airline breast, served with cheddar grits, roasted cipollini onions,
sautéed edamame, sunburst squash and pistachio romesco

24

Lamb

American lamb prepared three ways; marinated grilled chop, hot smoked lamb
belly, and crispy fried lamb sweetbreads, accompanied by clover farms spring red
wheat berries, pea shoots, and an artichoke, sundried tomato, chèvre tart, finished
with a mint-blood orange marmalade, spring pea coulis and a syrah reduction

33

Wagyu Brisket Bolognese

the epitome of comfort - a rich hearty and deeply satisfying bolognese, made with
60 day in-house dry aged wagyu brisket and ground wagyu chuck, served over a
pile of pillowy whole milk ricotta and potato gnocchi with fresh grated parmesan
and a shaft of house-made garlic bread

26

° Pork Belly

smoke braised pork belly, accompanied by sun choke puree, sous vide baby carrots,
rhubarb compote, pickled mustard seed, and finished with an apple cider gastrique

28

° Filet

pan roasted USDA certified natural tenderloin steak, with creamed spinach,
pommes puree, caramelized shallot mousse, crispy fried maitake mushrooms,
finished with black truffle foie-gras butter and a cabernet gastrique

40

*Restaurant 301 will accommodate any special diet or
vegetarian requests that we can.*

*Please note for parties of 6 or more a 20% gratuity
will be added to your bill.*

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*Restaurant 301 sources Humboldt County produce,
protein & seafood as often as possible. Please inquire
with your Server about our patronage of local ranches
and organic farmers.*

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*Ask your server about our 5 course tasting menu for
\$62 per person add \$45 for a 3oz wine flight pairing.
This allows you to pick one item from any of our Soups
& Salads, Appetizers, Main Courses, Desserts, and this
includes an Intermezzo between the Appetizer and
Main Course. This is a fun way to taste through our
menu, get educated about each dish, and enjoy a little
wine pairing with each course if it suits you.*

Fresh Seafood Specials



*Restaurant 301 offers fresh seafood specials every
night. Please inquire with your server about tonight's
selection.*

Local Oysters



*Restaurant 301 sources local oysters year around from
a variety of locations, including our very own
Humboldt Bay. They are available raw or baked,
weather permitting.*

2.50 Each

**Eating undercooked foods may cause food-borne
illness.*

✓ Vegetarian Dishes

° Gluten Free Dishes