

Soups & Salads

French Onion Soup

rich and savory slow cooked beef stock, a blend of painstakingly caramelized organic shallots, walla walla, cipollini and yellow onions topped with a french bread crustini, gruyere and comté cheeses

8

° Carter House Salad

our seasonal house salad is a mix of carter garden greens, roasted beets, persimmons, chevre, toasted pistachios and a mulled red wine vinaigrette

8

Whole Leaf Caesar

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

8

Appetizers

Roasted Brussel Sprouts

warm brussel sprouts with praline bacon, walnuts, smokey blue cheese, crisp green apple and pomegranate molasses

9

Marrow Custard & Wild Mushroom Tart

delicate pastry shell filled with rich, shallot and wagyu bone marrow custard, creamy sautéed spinach, and a mix of roasted wild mushrooms, topped with redwood hills chevre and balsamic reduction

11

° Crab-Cakes

luscious dungeness crab cakes, accompanied by pistachio aioli, sweet and smokey chili marmalade & carter garden micro greens

17

° 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

13

✓ Vegetarian Dishes

° Gluten Free Dishes

~Fall Harvest

butternut squash; chestnut wild mushroom agnolotti,
tossed in brown butter with fresh pears,
parmesan, arugula and shaved radicchio

24

Venison

wrapped in prosciutto and baked in a delicate pastry shell, served with saffron
carrots, quince coulis, juniper berry malbec sauce and marjoram pistou

35

Pan Roasted Chicken

free range organic chicken breast with golden flax gnocchi, baby kale
finished with a wild mushroom marsala sauce

22

Field & Fowl

marinated grilled lamb chop & a duck thigh stuffed with walnuts, shallots, dried
cherries and sage with blood orange marmalade, winter red wheat berries, pine nut
chevre and sun dried tomato tart with a piquant tellicherry pepper sauce and a
savory orange sauce

37

Wagyu Brisket Bolognese

the epitome of comfort ~ a rich hearty and deeply satisfying bolognese, made with a
blend of american kobe brisket and ground chuck,
served over handmade pappardelle

23

°Pork

kurobuta pork shank brined in apple cider and sugar bob's smoked maple syrup
then smoked, braised, and served over le puy lentils and collard greens
with apple cider mustard sauce

25

Kobe Ribeye

14 oz. american kobe heart of ribeye, roasted new potatoes, creamed spinach, and a
sauce of brandied green peppercorns and rogue creamery smokey blue cheese

39

*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.*

*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.*

*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.*

**BPA WARNING: some foods here may contain trace amounts of bpa due
to storage containers.*

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