

Soups & Salads

° Savor

wild mushroom bisque with black truffle crème fraiche

9

∨ ° Carter House Salad

assorted greens from our garden, beets, watermelon radish, chevre medallions
pressed in crushed candied pecans, and tart dried cherries,
finished with raspberry Greek yogurt dressing

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, buttery croutons,
finished with smoked Humboldt Bay Kumamoto oysters

11

Appetizers

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

° Raw

carpaccio of grass-fed beef tenderloin, pine nuts, arugula, extra virgin olive oil,
heirloom cherry tomatoes, salt cured duck egg yolk,
Valserena Parmigiana-Reggiano

15

° Fruits of the Sea

California squid and Dungeness crab cakes, with chipotle-mango jam,
pistachio aioli, garnished with bulls blood beet micros

17

° Low Tide

squid ink infused tapioca pearls, pan seared sea scallop, abalone tiradito, pickled
sea vegetables, chimichurri, sweet corn puree, garnished with garlic chive micros

21

∨ ° Fruits of the Soil

Butterball potato gnocchi, tossed in brown butter with shaved black truffles,
fine herbs and Comté cheese, arugula micros

23

∨ Vegetarian Dishes

° Gluten Free Dishes

Main Courses

~ Spring Fling

Pea and corn agnolotti, parmesan foam, pea shoots, arugula, and radicchio, finished with borage blossoms

27

Chicken

Organic free range chicken breast stuffed with, liver-bacon pate, apple, and comte cheese, then baked in a tender pastry shell, topped with Sherry vinegar sauce, and accompanied with roasted vegetables and buckwheat micros

27

Comfort

Bolognese made with Wagyu brisket, grass fed lamb and Kurobuta pork, served with handmade potato and sheep's milk ricotta culurgiones, Valsarena Parmigiano Reggiano and basil micros

29

Field and Fowl

Frenched stuffed duck leg, lamb chop (marinated, butter basted and pan roasted), crispy lamb belly pancetta, wheat berries, pine nut tart, lamb's lettuce, Blood Orange marmalade, Tellicherry pepper and Morello Cherry sauce and sweet pea coulis

35

° Taste of the wild

red wine and juniper braised venison osso bucco, gremolata, squash, zucchini and eggplant, mirepoix puree, 8-row flint polenta, wild boar loin chop, brined, grilled and glazed with sweet hot mustard sauce, bourbon apple compote

37

Pasture

grass fed tenderloin, grilled asparagus, chimichurri, scallion crepes filled with creamed spinach, sun choke puree, drizzled with green peppercorn demi-glace

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 \$80 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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° Gluten Free Dishes