



*Welcome to Restaurant 301. Our Mission is to provide a unique dining experience using the finest possible ingredients. We use local, organic ingredients whenever possible and believe these quality ingredients paired with superior wines will provide the guests of Restaurant 301 with a gastronomic adventure and pleasurable experience.*

*To good food & company, Cheers!*

## Bar Menu

### ° Savor

wild mushroom bisque with black truffle crème fraiche  
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

### Truffle Fries

parmesan, sea salt, parsley & white truffle oil  
7

### ° 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

### Bolognese Fries

the epitome of comfort, a rich hearty and deeply satisfying bolognese served over crispy fries  
10

### ° Fruits of the Sea

California squid and Dungeness crab cakes, with chipotle-mango jam, pistachio aioli, garnished with bulls blood beet micros  
17

### Fish Tacos

tonight's fresh fish, cabbage and green apple slaw, pico de gallo, baja sauce, lime squeeze  
9

### ∨ Artisan Cheese Plate

choice of three cheeses, fruit, toasted nuts, herb infused honey & house made crostini  
18

∨ Vegetarian Dishes

° Gluten Free Dishes