

## Soup & Salads

### French Onion Soup

It takes eighteen hours to make this rich and comforting onion soup; intensely caramelized onions float in a savory bone broth with just a kiss of brandy, topped with a sourdough croute and gruyere cheese.

9

### ° Carter Garden Salad

Assorted greens from our garden, mulled beets, black mission figs, toasted walnuts and local chevre tossed with raspberry greek yogurt 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, buttery croutons and finished with smoked Humboldt Bay Kumamoto oysters

11

### ° Duck Salad

Frisée and winter lettuce salad with sweet and spicy Dijon vinaigrette, Bosc pear, smoked duck breast and a soft poached egg

13

## Appetizers

### Mushroom & Marrow Tart

Earthy and savory sautéed wild mushrooms with creamy spinach and shallot-bone marrow custard topped with Spring Hill Farmstead chevre and served in a tender pastry shell; finished with balsamic reduction.

13

### ° Brussels Sprouts

Roasted brussels sprouts tossed with Rogue Creamery smokey blue cheese, toasted walnuts and crisp green apple, finished with a drizzle of pomegranate molasses

## °Crab Cakes

California squid and dungeness crab cakes,  
with chipotle-mango jam, pistachio aioli and pickled watermelon relish

17

- ✓ Vegetarian Dishes
- ° Gluten Free Dishes

Main Courses

## ✓Pea &amp; Corn Agnolotti

Pea and sweet corn agnolotti, fresh figs, pea shoots, arugula  
and shaved radicchio rosso topped with Valserena  
Parmigiano Reggiano

23

## °Organic Free Range Chicken

Pan roasted airline breast served with with parsnip puree, roasted parisienne  
potatoes, baby nantes carrots, petite peas and rutebega; finished with jus de rôti.

24

## Bolognese

Our signature bolognese is made with Waygu beef brisket,  
grass fed lamb and ground Kurobuta pork, served over Kabocha squash gnocchi  
and finished with Valserena Parmigiano Reggiano

25

## °Kurobuta Pork Chop

Cider brined, lightly smoked then pan roasted. This exceptionally juicy and  
flavorful pork chop is served with creamy white wine mustard sauce, bourbon pear  
compote, sweet potato puree and braised collard greens.

28

## °Grass-Fed Lamb Chops

Anderson Ranch lamb, marinated and char grilled, with a Tellicherry pepper-fig  
sauce, jewel rice pilaf, wilted baby arugula and pistachio romesco.

37



## ° Organic Grass-Fed Ribeye

This organic grass fed ribeye from Sun Fed ranch is char grilled and butter basted, served with charred baby Nantes carrots, pommes paillason, brussels sprouts and roasted mushrooms, then finished with a smokey blue cheese and green peppercorn demi-glace.

47

*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 \$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.*

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## 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