

## Soups & Salads

### ~ Warmth

Roasted tomato bisque garnished with basil oil, and a Comté cheese toast

9

### ~ ° Carter Garden Salad

Assorted greens from our garden, mulled beets, slices of fresh peach 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, finished with smoked Humboldt Bay Kumamoto oysters

11

## Appetizers

### ° Summer Refresher

Tomatillo cucumber and avocado gazpacho, garnished with lump crab, prawn and melon salad.

13

### ° 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 and pickled watermelon relish

17

### ~ Fruits of the Soil

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

23

~ Vegetarian Dishes

° Gluten Free Dishes

## Main Courses

### ~ From Our Garden

Pea and corn agnolotti, fresh figs, pea shoots, arugula,  
shaved radicchio rosso, Valserena Parmigiano Reggiano  
23

### Three Sisters Chicken

Organic free range chicken breast stuffed with sweet corn, Dungeness crab and Comté cheese all baked in a tender pastry shell, served with summer squash and prosciutto wrapped green beans  
25

### Comfort

Bolognese made with Wagyu brisket, grass fed lamb and Kurobuta pork, served with handmade potato culurgiones, topped with Valserena Parmigiano Reggiano  
25

### Indulgence

Smoked pork shank, duck and collards ragu, tossed with handmade pappardelle pasta and served with grilled scallions and Valserena Parmigiano Reggiano  
24

### ° Wild

Venison Osso Bucco roasted with squash, eggplant and tomato, served with black currant sauce and our exceptionally flavorful, creamy 8-row flint polenta and braised savoy spinach  
31

### Field

Rack of grass-fed Oregon lamb, marinated, grilled and served with pistachio romesco, black pepper fig sauce, pea shoot-arugula salad, and jewel rice pilaf  
33

### Pasture

Grass-fed beef tenderloin, pan seared and served with roasted wild mushrooms, charred carrots, creamed spinach crepes and a 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.*

~ Vegetarian Dishes

° Gluten Free Dishes