

## Soups & Salads

### ✓ Warmth

Roasted tomato bisque with sharp white cheddar 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

### Savor

Delicate pastry shell filled with rich, shallot and wagyu bone marrow custard, creamy sautéed spinach, and a mix of roasted wild mushrooms, topped with Spring Hill Farmstead chevre and balsamic reduction

13

### ° Raw

Grass-fed tenderloin sliced paper thin and served raw with pine nuts, arugula, extra virgin olive oil, heirloom cherry tomatoes, salt cured duck egg yolk and parmesan

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

Yukon gold potato gnocchi, tossed in arugula pesto with sautéed wild mushrooms and topped with sheep's milk ricotta

14

✓ 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  
fresh mozzarella all baked in a tender pastry shell, served with summer squash and  
prosciutto wrapped green beans  
27

### Comfort

Bolognese made with Wagyu brisket, grass fed lamb and Kurobuta pork, served  
with handmade potato culurgiones, topped with Valserena Parmigiano Reggiano  
24

### Indulgence

Smoked pork shank and braised duck ragu tossed with Yukon gold potato gnocchi,  
and braising greens topped with freshly grated parmesan  
21

### ° 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  
33

### 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  
35

### Pasture

Grass-fed beef tenderloin, pan seared and served with roasted wild mushrooms,  
charred carrots, creamed spinach crepes and a green peppercorn demi-glace  
37

*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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