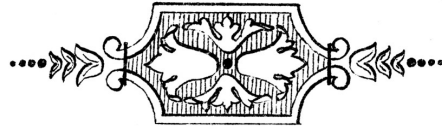




EXCELSIOR

DINNER MENU

Felice Anno Nuovo 2018



ZUPPA, ANTIPASTI & INSALATE

ZUPPA DEL GIORNO

winter squash bisque

10

CALAMARI FRITTI

fried calamari, lemon-garlic aioli

18

ANTIPASTO DELLA CASA

imported prosciutto, salumi, cheese

19

CAPESANTE

seared sea scallops, avocado, grapefruit, frisee,
smoked olive oil

18

OSTRICHE SULLA CONCHIGLIA*

a half dozen pacific northwest oysters on the half shell,
served with pomegranate granita, mignonette, lemon

18

INSALATA MISTA

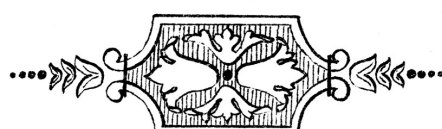
choice of vinaigrette or creamy gorgonzola dressing

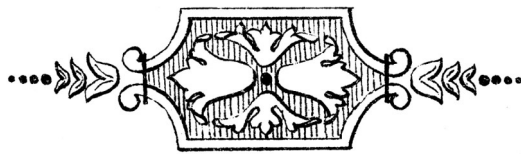
9

INSALATA CAESAR*

whole leaves of romaine, house made dressing, parmigiano, croutons

11





PORTATE

RAVIOLI CON ARAGOSTA

house made atlantic lobster ravioli, lobster tail, saffron cream

38

RISOTTO CON FUNGHI

local foraged mushrooms, mushroom risotto,
squash, truffle oil, parmigiano

28

FILETTO E GRANCHIO

Double R Ranch filet mignon, potato al forno, crab
bearnaise sauce

52

AGNELLO ALLA GRIGLIA

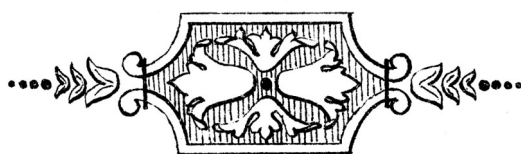
local Hawley Ranch rack of lamb, herb & pine nut crust,
roasted potato, pomegranate-tomato coulis,
gremolata

45

ANATRA ARROSTO

roasted duck breast, buckwheat polenta, braised fennel,
blood orange demi

36



Maurizio Paparo
Chef/Owner



Eric Garcia
Chef de Cuisine



Finaleise
Sabastiani-Bankel
Pastry Chef



Brett Batterson
Restaurant Manager

an eighteen percent gratuity will be added to parties of 6 or more