



Starters

Soup of the day a.q.

Cayucos Red Abalone, cherry tomatoes, purslane, organic pancetta, mint 16

American Kobe Beef Carpaccio, fried potatoes, crème fraîche, coriander 13

Smoked Gouda and Porter Fondue, garlic toast, andouille sausage, broccolini 12

Herb Roasted Meatballs, buttermilk potato puree, green peppercorn sauce 12

Seared Yellowfin Tuna, fried green tomato, frisée, rémoulade 13

Dungeness Crab Cakes, caper thyme gribiche, tabasco vinaigrette 16

Crispy Calamari, malted vinegar aioli, chipotle cocktail 12

Salads

Butter Lettuce, braised beets, candied walnuts, pt. reyes blue cheese, house dressing 11

Farmer's Market Salad, heirloom tomatoes, cucumbers, local olives, rinconada dairy "chaparral" 11

Windrose Farm Baby Greens, stone fruit, la quercia prosciutto, burrata, smoked almonds 11

Main Courses

Herb Marinated Natural Flatiron Steak, field greens, shoestring potatoes, cabernet butter 23

Hearst Ranch Grass Fed New York, cedar plank, morels, fingerling potatoes, pepperpress 29

Wild Boar Tenderloin, house made orecchiette, english peas, porcini, guanciale sauce 26

Colorado Lamb Chops, summer squash "gratin", shell beans, walnut thyme vinaigrette 27

Rosa Bianca Eggplant Lasagna, sweet onions, spinach pasta, fried italian peppers, puttanesca 21

Roast Organic Chicken, sweet white corn, kentucky wonder beans, apricot barbecue sauce 23

Grilled King Salmon, sweet peppers, pasolivo lemon olive oil, pine nut basmati, green harissa 24

Pan Seared Dayboat Scallops, laughing bird shrimp, shellfish stew, spanish chorizo, saffron 26

Potato Crusted Alaskan Halibut, fava bean tortelli, sugar snaps, red stem chard, maine lobster 28

extras...

Jalapeño Cornbread, lavender honey butter 5

Sautéed Summer Succotash, market beans, garlic parsley butter 8

Artisan Cheese Plate, four cheeses with paired accompaniments 13

Artisan sources local and organic produce whenever possible. We serve proteins that are wild caught or sustainably farmed that do not contain growth hormones or antibiotics.

For parties of 8 or more, no split checks and an 18% gratuity will be added

\$10 corkage / Two bottle limit please

artisanpasorobles.com 805.237.8084