

38° NORTH

FALL MENU

APPETIZERS

Chef's Selection of Local Cheese <i>Candied Almonds, Apricot Puree, Fresh Apple, Walnut Baguette</i>	\$15
Crispy Brussel Sprouts <i>Peanuts, Lime, Chili, Fish Sauce Dressing, Cilantro</i>	\$12
Mushroom, Kabocha Squash & Pesto Flatbread <i>Local Mushrooms, Confit Garlic, Arugula, Sea Salt</i>	\$16
Dungeness Crab Cake <i>Kohlrabi Slaw, Red Pepper Remoulade</i>	\$18

SOUPS & SALADS

Chef's Soup of the Day	\$10
Classic French Onion Soup <i>Caramelized Onions, Beef Stock, Gruyere, Sourdough</i>	\$12
Burrata Salad <i>Roast Squash, Dandelion, Pumpkin Seeds, Dukkah</i>	\$16
Kale Caesar <i>Baby Kale, Parmesan, Garlic Bread Crumbs</i> <i>Add Chicken \$8 or Shrimp \$12</i>	\$12

ENTRÉES

Tagliatelle Bolognese <i>San Marzano Tomato, Grass Fed Beef, Pancetta, Parmesan</i>	\$22
Pearl Barley Risotto <i>Roasted Beets, Cauliflower "Al Pastor", Black Garlic Butter</i>	\$20
38 N Burger <i>California Cheddar, Garlic Aioli, Tomato, Lettuce, Shoestring Fries</i>	\$22
Mary's Organic Roast Chicken <i>Glazed Heirloom Carrots, Fingerling Potatoes, Truffle Jus</i>	\$28
Grilled Catch of the Day <i>White Bean, Kale & Tomato Ragout, Saffron Beurre Blanc</i>	\$28
Steak Frites <i>Grilled Skirt Steak, Shoestring Fries, Black Garlic Butter, Watercress Salad</i>	\$40
Sonoma "Surf N Turf" <i>6oz Filet Mignon, Dungeness Crab Cake, Grilled Asparagus, Béarnaise</i>	\$52

DESSERTS

Classic Tiramisu	\$10
Warm Apple Pie <i>Vanilla Ice Cream, Sea Salt</i>	\$12
NY Style Cheesecake <i>Caramel Sauce, Candied Pistachios</i>	\$12

Also available for delivery to your room

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals