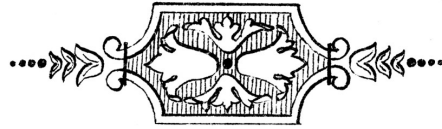




EXCELSIOR

DINNER MENU

Felice Anno Nuovo 2019



ZUPPA, ANTIPASTI & INSALATE

ZUPPA DEL GIORNO

winter squash bisque

10

CALAMARI FRITTI★

fried calamari, lemon-garlic aioli

18

ANTIPASTO DELLA CASA

imported salumi, cheese, marinated vegetables, fresh fruit

19

CAPELANTE

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

18

INSALATA MISTA

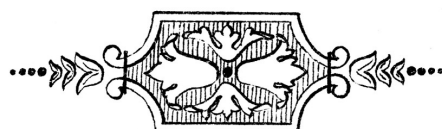
choice of vinaigrette or creamy gorgonzola dressing

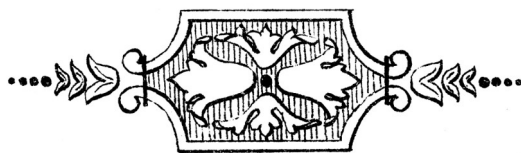
9

INSALATA CAESAR★

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

11





PORTATE

RAVIOLI CON ARAGOSTA

Maine lobster, house made lobster ravioli, saffron cream

42

PAVE CON FUNGHI

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

36

SALMONE

wild caught salmon, maple glaze, potato al forno,
braised cabbage & fennel, pickled mustard seed & almonds

38

FILETTO E GRANCHIO

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

52

AGNELLO ALLA GRIGLIA

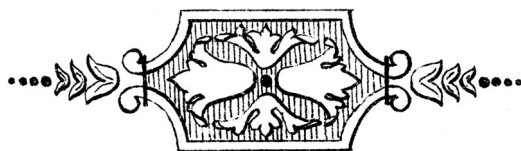
local Hawley Ranch rack of lamb, herb & pine nut crust,
roasted potato, pomegranate-tomato coulis, gremolata

48

GNOCCHI ALLA SENESE

wild boar ragu, house made potato dumplings, herbs, parmigiano

32



Maurizio Paparo
Chef/Owner



Eric Garcia
Chef de Cuisine



Analeise
Sabastiani-Bankel
Pastry Chef



Brett Batterson
Restaurant Manager

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