

CERON

KITCHEN | TABLE | BAR

FIRSTS

CHEESE PLATE 19

TRUFFLE TREMOR *Orange Marmalade* | BEEMSTER *Cranberry Compote* | ROQUEFORT BLUE *Honeycomb*

BUTTERMILK CHIVE BISCUITS Honey Butter 15

KUMAMOTO OYSTER Lemon Wedge & Shallots Mignonette 5.5

HAMACHI Melon & Cantaloupe Gazpacho, Pickled Strawberries,
Persian Cucumber, Radishes, Lemon Caviar 23

AHI TUNA TARTARE Chili & Soy Sauce, Wasabi Aioli, Brokaw Avocado, Smoked Bonito Flakes, Tortilla Chip 22

DUNGENESS CRAB & BROKAW AVOCADO Winter Citrus, Parsley Oil, Lime Aioli & Buckwheat Tuile 24

BEEF TARTARE Black Garlic Aioli, Avocado, | Potato Chips 19

STREET CORN Avocado, Lime, Cilantro Oil, Lemon Aioli & Toasted Almonds 15

PARMESAN TEMPURA BRUSSEL SPROUTS Chipotle Aioli 18

CALAMARI FRITTO Shishito Pepper & Brussels, Lemon Aioli 23

KING CRAB & ARTICHOKE RAVIOLI Smoked Pimentón Cream Sauce, Chervil Oil 26

POTATO GNOCCHI Marinara Sauce, Campari Tomato, Parmesan Cheese 18

AMERICAN WAGYU BEEF SLIDERS Cornichons, Mustard & Caramelized Red Onions 20

SEAFOOD CHOWDER Clams, Shrimp, Scallop, Pancetta & Croutons 15

GOLDEN BEET & SPRING MIX Candied Pecans, Goat Cheese Crumbles & Beet Zinfandel Vinaigrette 16

WEDGE SALAD Iceberg Lettuce, Bacon, Hard Boiled Egg, Avocado,
Grape Tomatoes, Gorgonzola, Bleu Cheese Dressing 17

Add Ons: Salmon 15 Scallops 18 Chicken Breast 11 Prawns 14 8 oz Ribeye Steak 21

MAINS

TOMAHAWK Garlic Parmesan Mashed Potato, Grilled Broccolini | Shallot Cabernet Compound Butter 130

FILET MIGNON Garlic & Chive Mashed Potatoes, Grilled Asparagus, Green Peppercorn Sauce 68

RIBEYE Loaded Potato, Pancetta, Blue Cheese, Sour Cream, Chives & Creamed Spinach,
Roasted Garlic & Chive Compound Butter 62

BERKSHIRE PORK CHOP Charred Broccolini, Root Vegetable Hash,
Pickled Apples & Pork Jus Cream Sauce 49

NEW ZEALAND FULL RACK OF LAMB Asparagus Risotto, Thumbelina Carrots | Demi Glaze 59

DUCK BREAST Beech & Porcini Mushroom Risotto, Portabello Tempura, Cabernet Reduction 45

CERON CHICKEN BREAST Piquillo Pepper, Kalamata Olives, White Wine Basil Cream Sauce,
Mashed Potatoes, Grilled Asparagus 33

KING SALMON Mashed Potatoes, Creamed Spinach, Bernaise, Frisée & Watercress Salad 41

PAPPARDELLE BOLOGNESE Four Meat Ragu, Parmesan 32

LOBSTER FETTUCCINE Chanterelle Mushrooms, Lobster Knuckle & Claw Meat,
Cold Water Lobster Tail, Parmesan Cream Sauce 58

SEAFOOD FETTUCCINE Wild Gulf Prawns, Day Boat Scallops, King Crab Meat,
Asparagus & White Wine Cream Sauce 53

LINGUINI PASTA Manila Clams & Prince Edward Island Mussels | Lemon Garlic & White Wine Butter Sauce 32

PAPPARDELLE FRUTTI DI MARE Wild Gulf Prawns, Dungeness Crab Meat, Manila Clams, PEI Mussels, Calamari,
Basil Cabernet Tomato Broth 48

NIMAN RANCH BURGER With Fries On A Brioche Bun With All The Fixin's 22
add any for 2.50 each: Smoked Bacon | Avocado | American or Swiss

EXECUTIVE CHEF JUAN JAQUEZ

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food born illness
20% service charge added to all parties of 6 & up | all Checks 4 split maximum | Maximum 4 credit cards per table
Thirty Dollar Wine Corkage Fee per 750ml | Outside Dessert Fee \$4.00 Per Person, max fee \$60