

# Dinner Menu

## STARTERS

**RKR House Rolls \$8 — VEG**

CPP Honey Butter • Fennel Pollen Maldon

**Roasted Fall Squash Soup \$12 — GF VEG**

Crème Fraîche • Pepita Granola • Chive Oil

**Pacific Crab Deviled Eggs \$16 — GF**

Tarragon • Chino Valley Comet Egg • Crispy Caper

**Crispy Brussel Sprouts \$14 — GF VEG VO**

Maple Syrup • Butternut Squash • Parmesan Crunch • Pickled Shallot

**Fall Melon and Prosciutto Americano \$14 — GF**

Lemon Verbena Saba • Mint • Pistachio • Extra Virgin Olive Oil

## SALADS

**Fall Harvest Kale \$14 — GF**

Squash • Parmesan • Granny Smith Apple • Pistachio • Pomegranate Dressing

**Iceberg Wedge \$16 — GF**

Smoked Bacon • Tomato • Red Onion • Blue Cheese • Chives

**Roasted Beet Salad \$15 — GF V**

Beets • Shaved Fennel • Mizuna • Citrus Vinaigrette

**Radicchio Chop \$14 — GF VEG**

Garbanzo Beans • Cucumber • Sun-Dried Tomato • Mozzarella • Balsamic Vinaigrette

**Baby Red Gem and Belgian Endive \$11 — GF**

Radish • Tomato • Cucumber • Fennel • Rose Vinaigrette

## HANDHELDS

**Pacific Crab Melt \$24**

White Cheddar • Pickled Shallot • Caramelized Fennel Jam • Brioche • French Fries

**RKR Burger \$20**

House Smoked Bacon • White Cheddar • Iceberg • Tomato Jam • French Fries

ENTREE

Grilled Sirloin Chateau (For Two) \$48

Crispy Brussel Sprouts • Peppercorn Sauce • French Fries

Pan Seared Steelhead Trout \$20 — GF

Artichoke • Purple Potato • Mizuna • CPP Orange • Fennel Soubise

Oven Roasted Lamb Sirloin \$24

Cauliflower • Harissa Carrots • Kale • Herbed Couscous • Pomegranate Molasses

Cider Braised Short Rib \$22 — GF

Caramelized Shallot • Roasted Carrot • Kale • Goat Cheese Polenta • Cider Thyme Jus

Roasted Chicken Breast \$20 — GF

Blanco Beans • Squash • Lime Carolina Rice • Mole Poblano

Porcini Mushroom Bucatini Pasta \$16 — VEG VO

Mushroom Bolognese Sauce • Herbed Ricotta • Bronze Die Pasta • Shaved Parmesan

SIDES

White Truffle + Parmesan French Fries \$10 — GF

Reggiano • Idaho Potato Fries • Sea Salt

CPP Seasonal Vegetables \$9 — GF VO

Simply Seasoned and Cooked

DESSERTS

RKR Apple Crumble \$12 — VEG

Classic RKR Apple Crumble • California Apples • Fosselman’s Vanilla Ice Cream

Cultured Panna Cotta \$12 — GF

Vanilla Custard • Caramelized Fig • Hazelnut Pistachio Crunch • Aged Balsamic

Seasonal Warm Skillet Cookie \$12 — VEG

Fresh Baked House Made Cookie • Fosselman’s Vanilla Ice Cream

Valrhona Chocolate Avocado Torte \$12 — VEG

Cocoa CPP Avocado Mousse • Tartlet Shell • Boysenberry Cassis Jam  
Micro Farm Mint

VEG = Vegetarian   V = Vegan   VO = Vegan Option   GF = Gluten Free   GFO = Gluten Free Option

Proudly featuring fresh produce and ingredients from Spadra Farm, The CPP Farm Store, Micro Farm, and other quality California farms.

Due to the educational environment of our laboratory, substitutions are limited.

Split checks are limited to two (2) per table.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness. Many of our products may contain or come into contact with common allergens, please notify us of any food allergens in advance.