

STARTERS

celebrate the unexpected

The cuisine at Decoy is firmly rooted in the California tradition with a focus on local ingredients and yet is innovative, even daring, at times. The result is a flavorful, vibrant and satisfying menu creatively reflecting the bounty of the seasons. Each creation is thoughtfully prepared for your culinary delight. **Enjoy.**

DAVID WARNER
Executive Chef

OSCAR ORTEGA
Chef de Cuisine

small plates

- MUSHROOM TEMPURA** 11
smoked maitake mushrooms, bone marrow aioli, chimichurri
- BACON WRAPPED DATES** 12
reggiano, arugula, saba
- LAMB & QUINOA MEATBALLS** 13
tomato - fennel sauce, mint, feta
- BUTTERMILK FRIED QUAIL** 14
truffle honey, petite greens, carolina gold BBQ
- CRAB CAKES** 17
petite greens, lemon-tarragon tartar sauce,
pickled fresno chiles

- DECOY CHILLED SEAFOOD PLATTER** 43 *petite*
oysters on the half shell, jumbo shrimp, king crab legs,
seared albacore tuna sunomono, cocktail sauce,
horseradish, mignonette, lemon, mustard sauce 73 *grande*

- OYSTERS ON THE HALF SHELL** 17 *half*
cocktail sauce, horseradish, mignonette, lemon 32 *full*

- SEARED FOIE GRAS** 21
caramelized stone fruit, pepper jam,
grilled brioche, saba, watercress

- SHRIMP & GRITS** 15
anson mills, piquillo pepper harissa, grilled scallions,
smoked sausage, fiscalini cheddar

- STEAMED MUSSELS** 16
chorizo, white wine, cream, garlic-herb butter,
tomato, grilled bread

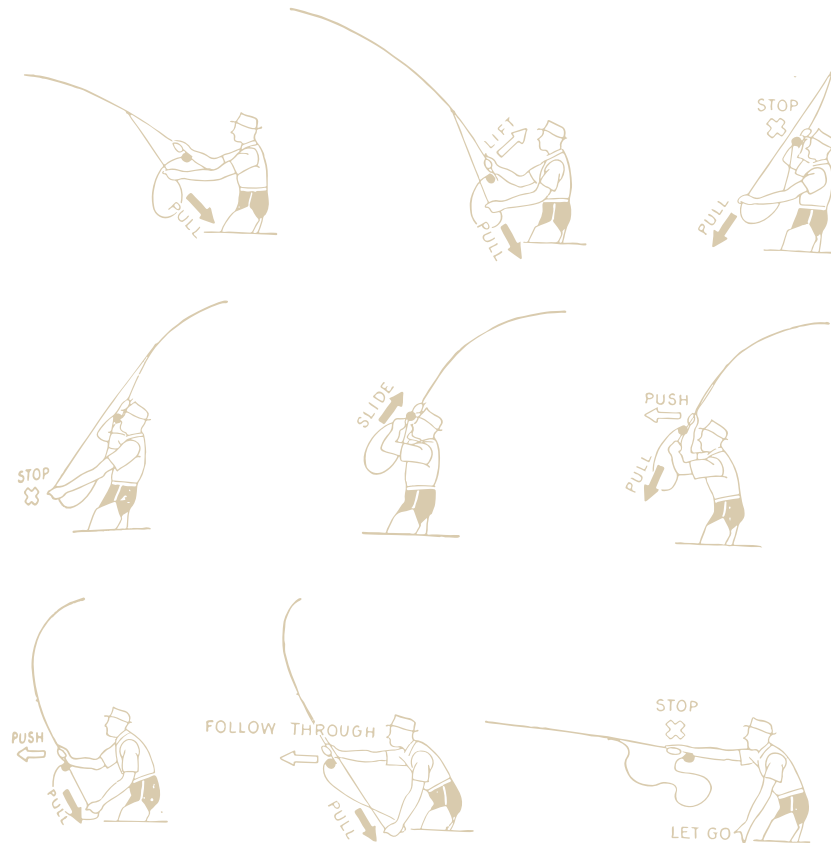
- WOOD FIRED SPANISH OCTOPUS** 17
yukon gold potato & slab bacon hash,
romesco, frisée, charred lemon

- SUMMER VEGETABLE EMPANADAS** 12
peach chimichurri, goat cheese

- CAST IRON CORNBREAD** 8
bacon jam, jalapeño jelly, honey butter

- CHARCUTERIE BOARD** 28
chef's selections of meats and cheeses,
honeycomb, pickles, mostarda, crostini

STARTERS



soups + salads

CORN CHOWDER 11

bacon lardons, smoked paprika, truffle

CALIFORNIA STONE FRUIT SALAD 14

pecan-goat cheese fritters, candied ginger vinaigrette, shaved fennel, pickled onions, mâche, brown butter crumble

FARMER'S MARKET 10

raw market offerings, apple cider vinaigrette, organic greens

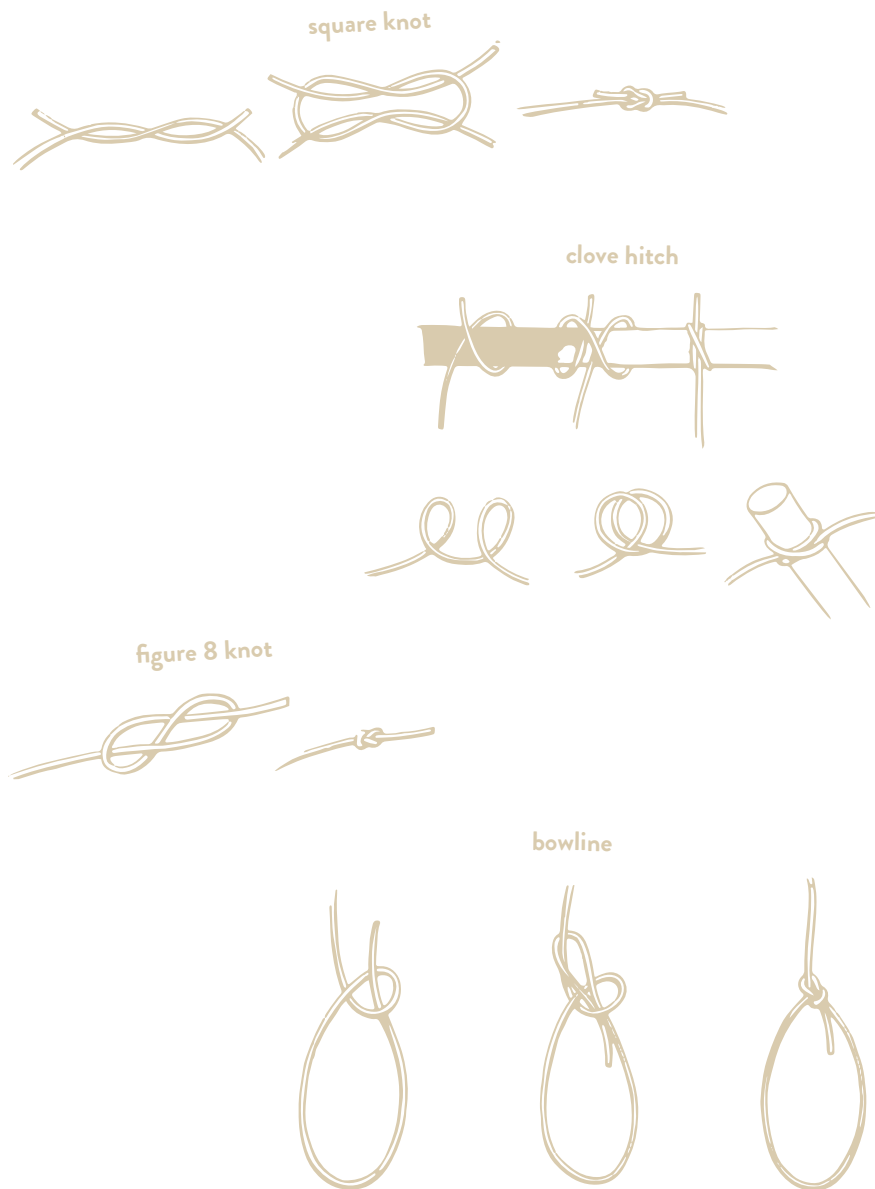
BURRATA SALAD 14

ember cooked golden beets, strawberry, truffle honey, avocado, pistachio, arugula, saba

BUTTER LETTUCE SALAD 13

soft poached egg, blue cheese, braised slab bacon, blistered cherry tomatoes, herb bread crumbs

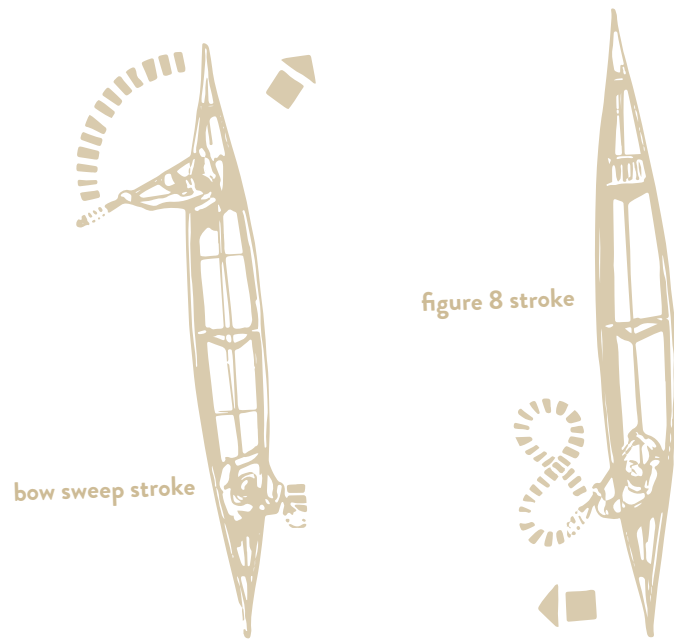
SIDE DISHES



side dishes

- CRISPY BRUSSELS SPROUTS** 9
bacon jam, red eye gravy
- CORN & SUMMER SQUASH SUCCOTASH** 9
fennel pollen
- GRILLED BROCCOLINI** 9
garlic, romesco, herb bread crumbs
- SLICED BEEFSTEAK TOMATOES** 9
maldon sea salt, olive oil, saba, za'atar
- YUKON GOLD POTATO PURÉE** 9
smoked cream & butter, chives
- CREMINI MUSHROOMS** 9
truffle butter, soft herbs
- BLUE LAKE BEANS** 9
toasted almonds, brown butter, blistered cherry tomatoes
- MAC & CHEESE** 9
stewed tomatoes, jarlsberg, herb bread crumbs

ENTRÉES



pasta

WILD BOAR BOLOGNESE 20
rigatoni, smoked ricotta

FRA DIAVOLO CIOPPINO 34
saffron risotto, spicy lobster & tomato broth, shaved fennel,
mussels, shrimp, calamari, local catch

CORN & GOAT CHEESE RAVIOLI 24
sweet summer corn relish, brown butter, saba, fried sage

from the water

SCALLOPS 34
yuzu-miso vinaigrette

WILD KING SALMON 36
piquillo pepper harissa

WHOLE BRANZINO 35
lemon & herb stuffed, shaved fennel salad, charred lemon

RAINBOW TROUT 26
blistered cherry tomatoes, herb butter

LOCAL CATCH mp
blackened spice, charred lemon

ENTRÉES

from the farm

BRICKED CHICKEN 24 half
grilled peaches, ancho chile BBQ, herb salsa 34 whole

DUCK BREAST 34
boysenberry gastrique

BRAISED BERKSHIRE PORK OSSO BUCCO 26
hazelnut gremolata, braising jus

16 oz. BONE IN BERKSHIRE PORK CHOP 32
stone fruit mostarda, saba

WOOD FIRED LEG OF LAMB 28
jalapeño-mint jelly

pastures + prairies

8 oz. BEEF TENDERLOIN 42
red wine demi glace
+ shrimp scampi 15
+ foie gras 18

BRAISED SHORT RIB 28
horseradish gremolata, braising jus

10 oz. BISON NY STEAK 46
chimichurri

40 oz. TOMAHAWK STEAK 90
mâitre d'hôtel butter, smoked salt

