

# NINE-TEN Restaurant

## L u n c h

### Seasonal Soup

Bowl \$8

### Salads

Add pan-seared salmon or grilled chicken breast, \$6  
Add soup, \$5

<b>Hearts of Romaine Salad</b>	hearts of romaine, shaved parmigiano-reggiano, white anchovy vinaigrette	\$9
<b>Organic Greens</b>	local mixed organic greens, champagne vinaigrette	\$6
<b>Togarashi Crusted Ahi Salad</b>	mixed greens, carrots, baby bok choy, green onion, cilantro, radish, sesame soy vinaigrette, mustard emulsion	\$16
<b>House Smoked Salmon</b>	arugula, radish, preserved meyer lemon, fried caper, sauce gribiche	\$14
<b>Duck Confit Salad</b>	apples, persimmons, frisse, watercress, huckleberries, sherry vinaigrette	\$13
<b>Pear &amp; Blue Cheese Salad</b>	organic greens, endive, toasted hazelnut, point Reyes blue cheese champagne vinaigrette	\$14

### Sandwiches

Sandwiches served with organic greens or fries  
Add soup, \$5

<b>Chicken Panini</b>	grilled chicken breast, cranberry compote, goat cheese, grilled onions	\$12
<b>Short Rib Panini</b>	port wine braised beef, aged cheddar, onion marmalade	\$12
<b>NINE-TEN Burger</b>	half pound angus beef, house made pickles, butter lettuce, tomato, mustard aioli Add cheddar or bleu cheese \$2 Add sautéed mushrooms \$2	\$12
<b>Smoked Salmon "BLT"</b>	with bacon, bib lettuce, tomatoes, whipped cream cheese, pickled red onions	\$12
<b>Rueben Sandwich</b>	with Niman Ranch corned beef, house-made sauerkraut, swiss cheese, russian dressing	\$12

### Entrees

Add soup, \$5

<b>Manila Clams</b>	house made chorizo, parsley, shallots, garlic, fried chick peas	\$11
<b>Spicy Grilled Shrimp</b>	served on meyer lemon risotto, baby artichokes, parmesan	\$16
<b>Salmon</b>	pan seared with brussels sprouts, cipollini onions, mushrooms butternut squash puree, cranberry-walnut relish	\$16
<b>Hanger Steak</b>	sautéed rapini, baby shiitake mushrooms, garlic, sunchoke puree, red wine sauce	\$16

### Dessert

<b>Pear &amp; Apple Crisp</b>	oat crumb topping, praline pecan ice cream	\$7
<b>Frozen Chocolate and Peanut Butter Mousse</b>	devil's food cake, banana sorbet	\$7
<b>Green Apple Sorbet</b>	shortbread cookie	\$7
<b>Lemon Cheesecake</b>	pine nut brittle, lemon curd	\$7
<b>Signature Half Baked Chocolate Cake</b>	caramel sauce, whipped cream	\$8.5 a la mode \$10

### Artisan Cheese

<b>Taleggio</b>	cow's milk, Italy, served with toasted almonds	\$6
<b>Truffle Tremor</b>	goat's milk, California, served with apples	\$6
<b>Cabrales Blue</b>	cow's milk, Spain, served with poached raisins	\$6
<b>Gruyere</b>	cow's milk, Switzerland, served with honeycomb	\$6
<b>Taste of Four Cheese</b>	served with accompaniments and croutons	\$18

## *CHEF'S SPECIAL 3-COURSE LUNCH MENU*

SOUP OR LA MILPA ORGANIC GREENS, CHOICE OF ANY MAIN COURSE ITEM, AND CHEESE OR DESSERT

**\$24**

20% gratuity will be added to parties of 6 or more