Onion & Parmesan Soup ...$9
Red Onion Marmalade, Parmesan Crisp

Humboldt Fog Salad ...$11
Red Wine Poached Pear, Watercress, Toasted Brioche

Mizuna Greens ...$7
Grapefruit, Buttered Almonds, White Peppercorn Vinaigrette

Melted Leek and Rock Shrimp Rolls, Spicy Charred Tomatillo ...$9
Seared Scallops, Savory Coconut Rice Pudding, Star Fruit ...$12
Country Fried Oyster Cobb, Cucumber Dressing ...M-$12...XL-$17
Roasted Baby Beets, Truffled Fingerling Potatoes, Parmesan ...$11
Roasted Mussels, Marinara Mezzaluna, Smoky Garlic Broth ...$12

Eggplant "Shepard's Pie" ...$18
Potato-Celeriac Foam, Vegetable Demi-glace, Carrotta Maxime

Seared Mahi Mahi ...$20
Portobello-Zucchini Duxelle, Cauliflower-Potato Puree, Mustard Seed Oil

Seared Salmon ...$20
Butternut Squash Gnocchi, Radicchio-Pancetta Sauté, Basil Pesto

Rocky Chicken ...$18
Crispy Potato Tower, Sherried Onions, Fried Egg

Braised Rabbit ...$18
Split Pea Pasta, Carrots, Bacon

Dijon Pork Tenderloin ...$20
Corn Bread Spaetzle, Apple-Bacon Braised Swiss Chard, Smoked Apple Jus

Roasted Lamb ...$19
Goat Cheese Biscuit, Lamb Sausage Gravy, Nutmeg Spinach

*Open Nightly at 5:00*
A New Year's Eve At Table 6
12/31/04

Buckley Bay Oysters On The Half Shell
Cucumber Sorbet, American Oestra Caviar, Oyster Plant

Sunchoke And White Truffle Risotto
Tarragon Pistou

Braised Beef Short Rib
Chantrelle Mushrooms, Foie Gras Butter

Sweet Cream Dollar Pancakes
Cranberry Compote, Spiced Orange Syrup

$60 Per Person

Executive Chef Aaron Whitcomb
Sous Chef Scott Parker