



NINE-TEN
~Lunch~

Sous Chef – Rocio Siso-Gurriaran

Socials

Kalamata-Rosemary Gluten Free Bread	4 ⁵⁰
Olives & Nuts- marinated olives & spiced nuts	10 ⁵⁰
Charcuterie Plate -Olli Spanish chorizo, creminelli finocchiona, La Quercia prosciutto, seasonal terrine, house made condiments, grilled artisan bread	18 ⁹⁵
Salmon Rilette Toast- fresh and smoked salmon, preserved lemons, fresh herbs, capers, tossed greens, lemon vinaigrette	15 ⁷⁵
Burrata Board- port wine glazed strawberries, pistachios, arugula pesto, watercress, grilled sourdough	15 ⁹⁵
Grilled Spanish Octopus- piquillo purée, shishito peppers, crispy baby potatoes, chorizo, roasted almonds, smoked paprika aioli	17 ⁹⁵

Greens

Kale Salad- pickled squash, goat cheese-squash purée, dried blueberries, apple, almonds, sherry vinaigrette	15 ⁹⁵
Cobb Salad- romaine, smoked chicken breast, Point Reyes blue cheese, crispy bacon, cherry tomatoes, avocado, shaved egg, champagne vinaigrette	16 ⁹⁵
Quinoa Bowl- grilled avocado, roasted cauliflower, alfalfa sprouts, pepitas, shiitake mushrooms, pickled carrots, radish, lemon vinaigrette	16 ⁷⁵
Hearts of Romaine- romaine lettuce hearts, shaved parmesan Reggiano, white anchovy vinaigrette	13 ⁹⁵
Organic Greens- mixed organic field lettuces, shaved seasonal veggies, champagne vinaigrette	11 ⁹⁵

Add to any salad:

salmon +9⁵⁰ shrimp +8⁵⁰ chicken +8⁵⁰

Chef's Special 3-Course Prix Fixe Menu \$32/person

Fall Salad

persimmon, frisée, shaved carrots and fennel, roasted pecans, ginger-scallion dressing and pomegranate seeds

Roasted Chicken

pan roasted chicken roulade, broccolini, roasted carrots, mashed potatoes, chicken jus and cranberry relish

Carrot Cake & Coffee

carrot cake bouche, coffee crumble, spiced coffee ice cream, pineapple caramel

**Substitutions/Modifications limited to food allergies only. *No splitting.*

‡ includes choice of greens or fries. Upgrade to truffle fries for \$2

‡ NINE-TEN Burger- half pound Angus beef, house made pickles, butter lettuce, tomato, mustard seed aioli add: cheddar, swiss, or blue cheese +2 add: sautéed mushrooms, or onions +2 add: bacon +3 add: avocado +3 ⁵⁰	16 ⁹⁵
*Gluten Free bun available +2 *Truffle Fries +2	
‡ Smoked Salmon "BLT" - bacon, bibb lettuce, tomato, whipped cream cheese, pickled red onion	15 ⁹⁵
‡ Reuben Sandwich- house-made pastrami, comte cheese, sauerkraut, 910 Russian dressing, Bread & Cie Bakery NY corn rye bread	16 ⁹⁵
Maine Lobster Roll- butter lettuce, spicy aioli, pickled onions, celery root & potato salad, truffle aioli, house-made roll	25 ²⁵
Fried Chicken Tacos- buttermilk battered chicken breast, avocado purée, cabbage & carrot slaw, radishes, micro cilantro, fire roasted tomatillo salsa	16 ⁹⁵
Gnocchi Bolognese- house-made gnocchi, San Marzano tomatoes & beef sauce, pickled butternut squash, lemon bread crumbs, parmesan froth, parsley gremolata	19 ⁵⁰
Seared Ahi Tuna- spicy tomato jam, toasted pine nuts, wilted swiss chard, pickled jalapenos, watermelon radishes, extra virgin olive oil	25 ²⁵
Loch Duart Salmon- wild mushrooms, charred Cipollini onions, roasted carrots, curry-butternut squash sauce, mustard frill	24 ⁹⁵
Shrimp & Sausage Tortellini- squash tortellini, house made Andouille sausage, wilted Swiss chard, caraway oil, pickled honey nut squash	23 ⁵⁰

Cheese

Comte- cow's milk semi-firm mustard & tarragon pickled carrots ~France~	7 ⁵⁰
Humboldt Fog- goat's milk soft & bloomy citrus, honey & strawberries ~USA~	7 ⁵⁰
Boschetto al Tartufo- cow & sheep's milk creamy La Quercia Prosciutto ~Italy~	7 ⁵⁰
Valdeón- cow's milk semi-soft blue fig & PX sherry jam ~Spain~	7 ⁵⁰
Taste of Four Cheeses- with accompaniments	24 ⁹⁵

Dessert

Citrus Crème Caramel- pistachio butter tuile, fresh cream	9 ⁵⁰
Pumpkin Tart- toffee, praline ice cream, dehydrated meringue	10 ⁵⁰
Half Baked Chocolate Cake- caramel sauce, -choice of whipped cream or vanilla ice cream	12 ⁵⁰
Hazelnut Cremeux- hazelnut mousse, lemon curd, chocolate cake, toasted hazelnut crumble & white chocolate pearls	10 ⁵⁰
Seasonal Sorbet- served with fresh fruit	8 ⁵⁰

20% Service Charge will be added to all parties of 6 or more people.

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Offer is for buy one entrée, get the second of equal or lesser value free. 18% service fee applied to all Passport Unlimited Cards