

DINNER



AUSTEN'S

■ ■ ■ ■ AT THE PIERPONT ■ ■ ■ ■

◆◆◆◆◆ APPETIZERS

PIERPONT CLASSIC SHRIMP COCKTAIL \$12

Four jumbo prawns served with Pierpont's own cocktail sauce, sweet bay shrimp, California avocado, celery and cucumbers

PACIFIC CRAB CAKES \$13

Crispy seared Pacific crab cakes with plenty of fresh crabmeat, 5 herb pistou, a red pepper-raspberry coulis and frizzled onions

ESCARGOT \$12

Served traditionally in a garlic butter demi-glace and house herbed bread crumbs

N.Y. STRIP LOIN AND PRAWNS \$14

2 Jumbo prawns with 2 ounces of strip-loin served with a smoked cippolini sage demi-glace and sauteed mustard greens.

SEARED JUMBO SCALLOPS \$12

Three jumbo scallops in a sweet corn broth, frizzled onions, cilantro-walnut pistou and a Moroccan fruit chutney

LOCAL STEAMER CLAMS \$12

A full pound of steamer clams served with garlic, diced local tomatoes, Italian parsley and a classic court bouillion. Served with focaccia garlic crostini.

SOUPS

Our fine soups are house made daily and served with tapenade and fresh baked bread

CUP...\$4 BOWL...\$5

CHEF'S SOUP DU JOUR
A new creation each day

HOUSE FAVORITE
New England Clam Chowder
and
French Onion Gratine

◆◆◆◆◆ SALADS

Our salads are served with your choice of homemade: Roquefort, Buttermilk Ranch, Mandarin Ginger, Caesar, Herb or Lemon Vinaigrette dressing

HOUSE SALAD \$7

Our own blend of baby spinach, mixed local organic lettuces with julienne cucumbers and cherry tomatoes topped with beet ribbons

DINNER SALAD \$6

All the ingredients of our House Salad, but for a smaller appetite

CAESAR SALAD SELECTIONS

Tossed romaine, sliced roasted portobello mushroom and Parmesano Reggiano toast

Plain and simple... \$7

With grilled breast of chicken... \$10

With sweet bay shrimp... \$11

Dinner size plain Caesar... \$6

CALAMARI SPINACH SALAD \$14

Crispy fried calamari with candied lemon peel, roasted pinenuts, fried leeks, whole basil leaves and a sweet garlic dressing

ROASTED VEGETABLE SALAD \$13

Roasted seasonal and organic vegetables served with local organic mixed greens, cherry tomatoes, sugar snap peas and tamari-marinated tofu. Served with a lemon tahini vinaigrette

CLASSIC ICEBURG SALAD \$12

Wedged iceberg lettuce, Humboldt bleu cheese, luscious heirloom tomatoes and house croutons. Served with house ranch dressing.

Menu preparation:
Executive Chef
Marcus Hollingsworth





ENTRÉES



SEARED JUMBO SCALLOPS AND PRAWNS \$19

The freshest possible shellfish in a sweet and spicy coconut broth with lemongrass ginger basmati, grilled scallions and fresh local asparagus

TRADITIONAL BOUILLABaisse \$21

Our award-winning traditional French seafood stew of shrimp, scallops, seasonal fish, mussels, clams, saffron and fennel served with garlic remoulade toast

MISO GLAZED SALMON \$20

Fresh Pacific salmon with a miso sweet soy butter with lemongrass ginger basmati rice, Shiitake mushrooms and a saute of edamame and fava beans

CHICKEN CORDON BLEU \$19

6 ounce chicken breast stuffed with serrano ham, tarragon paste and camembert cheese. Served with a cognac cream sauce, seasonal vegetables and garlic mashed potatoes.

VEGETARIAN PAVE \$15

Eggplant, wild mushrooms, spicy greens, quattro formaggio. Served with a roasted garlic cream sauce and fried celery root

CHICKEN PICCATA \$16

Thin-pounded chicken breast with fresh, spiced bread crumbs, sauteed in a lemon caper cream sauce served with garlic mashed potatoes, caper berries and broccolini

CLAM AND SAUSAGE LINGUINI PUTANESCA \$15

Imported Sicilian linguini with large clams, our own pork, lamb and beef tenderloin sausage, garlic and a spicy olive tomato putanesca sauce

Menu preparation:
Executive Chef
Marcus Hollingsworth



AT THE PIERPONT ...



TUSCAN DOUBLE PORK CHOPS \$18

Double pork chops dredged in spiced bread crumbs with grilled broccolini, garlic mashed potatoes and a pepperoncini beurre blanc

GRILLED RACK OF LAMB \$26

Served with a pomegranate demi-glace, fresh local vegetables and an eggplant gratin.

FRESH PACIFIC HALIBUT \$23

Beautiful fresh halibut served with a dijonaise crust, fresh local vegetables and fluffy basmati rice.

GRILLED NEW YORK STEAK \$27

Served with roasted seasonal root vegetables, asparagus frites and a Kentucky bourbon butter.

BACON WRAPPED FILET MIGNON \$27

Harris Ranch beef tenderloin topped with a glace de viande and frizzled onions served with garden fresh vegetables

THE PIERPONT CHATEAUBRIAND FOR TWO \$58

The king of beef, carved tableside topped with Austen's garlic butter and served with asparagus frites, garlic mashed potatoes, chef's vegetable selection and sauce Bernaise on the side

HERB ROASTED PRIME RIB

Served Thursday through Sunday with au jus, creamed horseradish and garden vegetables

10-OUNCE... \$21

12-OUNCE... \$24

KANSAS CITY BABY BACK RIBS

Served with an authentic Kansas city BBQ sauce, crispy onion rings and garden vegetables

HALF RACK...\$17 FULL RACK... \$22

ON THE SIDE

SELECT ONE OF OUR DELICIOUS SIDES...\$6

Chef's vegetables - daily selection

Roasted Garlic Mashed Potatoes

Lemongrass Ginger Basmati

Baked potato



Our menu and daily specials feature recipes from around the world as well as local favorites prepared in a classic California style that emphasize fresh local, organic and heirloom vegetables. We use only California free range, grain-fed, organic, hormone-free Harris Ranch beef and the freshest seafood possible. All recipes are created in-house, from scratch in an old-world artisan style.

One check per table please. An 18% gratuity will be added to all parties of eight or more.