

# Savoy Restaurant and Lounge

## Dinner Menu

### GATHER

**mediterranean nosh** 9  
spiced hummus, lentil puree, olives, mozzarella

**fried calamari** 11  
harissa marinara

**farmhouse cheeseplate** 15  
4 artisan cheeses, honeycomb, dried fruit, nuts, accomtremments

**c-three** 12  
bbq shrimp + layered cooked ahi + seared scallops

**'snacks'** 5  
Candied marcona almonds + alderwood smoked sea salt- paprika popcorn

**spanish charcuterie + cheese** 13  
dry-cured meats, sausage, spanish cheeses

**black mussels + frites** 13  
chardonnay, fresh herb, butter broth

**venison mac + cheese** 12  
gorgonzola, cheddar, sour cherry demi glace

**sliders** 12  
two natural beef sliders, waffle fries

**edamame 'salad'** 6  
salt dressing

**truffle fries** 7  
truffle oil, parmesan cheese

**buttermilk stuffed dates + bacon** 9  
dijon + spiced apricot marmalade

### HEALTH

**burrata-citrus 'caprese'** 9  
local citrus, black pepper lavosh, lemon-pepper pearls, citrus infused olive oil

**savoy salad** 8  
shaved vegetable, tomatoes, lemon infused oil

**"wedge"** 8  
Bibb lettuce, bleu cheese, bacon, candied walnuts

**baby spinach + warm nueske's vinaigrette** 9

salad upgrades -- \$ 6 grilled chicken; \$8 seared salmon

### COMFORT

**brasserie onion soup** 8

**daily inspiration soup** 7

### CRUST

**bonneville piadina** 10  
fingerling potato, spicy savoy, nueske's bacon, cheddar, onion marmalade, arugula, garlic cream sauce

**gaucho piadina** 11  
grilled barbequed chicken with mozzarella

**talleggio + wild mushroom piadina** 12  
italian telaggio cheese, forest mushrooms

**burger** 13  
heritage beef, onion-dijon marmalade, roasted tomato, arugula, chimichurri crème fraiche with your choice of cheese, mushroom or harissa pepper + frites

**free raised chicken sandwich** 17  
caramelized onion, roast tomato + garlic, bacon, fresh mozzarella, chimichurri crème fraiche

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### SURFACE

**Butternut squash ravioli 19**

black pig bacon, fresh marjoram, marcona almond, pecorino cheese

**3131 Pappardelle 17**

peas+tendrils, coppa, pecorino, marcona almonds, quail eggs

**duroc pork tasting 30**

hinkshank osso bucco, braised cheek, roasted medallion, calcot+horseradish soubise, Brussels sprout

**Meyers ranch filet mignon 36**

all natural seven-ounce tenderloin, 8brix demi glace, braised white asparagus, elderflower glazed carrot, beet-carrot puree, fingerling potato confit

**wagyu bavette 29**

fingerling 'steak frites' black garlic gremolata, harissa-romanesco, parsnip puree

**chicken raclette 28**

savoy inspired rubbed breast, sauce béarnaise, braised savoy+fennel, raclette fingerling potatoes, organic orange "fruitlab" infused apricot

### SOUS

**seabass + st george risotto 23**

fennel soubise, 'black' balsamic tomatoes, sauce beurre blanc

**loch duart salmon 24**

black pig bacon + preserved lemon picatta

### DELIGHT

**salted caramel chocolate cake 7**

**'classic' cheesecake 7**

**sour cherry + lemon pie 7**

**apple crème caramel, marcona topping 7**

**daily inspired sorbet + foams 7**

**the 'Don' chocolate gelato, treats 7**

THE HOTEL

HANFORD