



185 Park Ave, Suite 189 - 408.372.4135
Lunch Served - Monday - Friday 11am - 3pm
Dinner Served - Thursday-Saturday 5pm - 8pm
www.ourhousesj.com

Beginning - Choose 1

Greek - Organic Vine Ripe Tomatoes - Imported Feta - English Cucumbers - Kalamata Olives Shaved Red Onions - Capers - Red Wine Vinaigrette -9

Beets - Organic Watsonville Baby Beets - Goat Cheese Mousse - Organic Mixed Greens Croutons - Truffle Vinaigrette -11

Caesar - Jumbo White Gulf Prawns - Organic Red Romaine - Cage Free Eggs Vine Ripe Tomatoes - Crouton - Parmesan - White Anchovy Dressing -13

Octopus - Grilled Jumbo Octopus - Roasted Tomato Jam - Mustard Seed Cream Dill - Crispy Shallot - Froth -18

Foie - Grade A Foie Gras - Raisin Puree - Green Apple - Crispy Shallots -22

Bone Marrow - Roasted Femur Bone - Thyme Panko - Caramelized Pear - Crostini -12
Add an additional bone - 5

Middle - Choose 1

Tremor Burger - Certified Grass Fed (CAB) - Cypress Grove Truffle Tremor Cheese Crispy Onions - House Mustard - Organic Bibb Lettuce - House Bun - French Fries House Ketchup -19

38 North Chicken Breast - Coconut Cilantro Rice - Winter Squash - Organic Kale Micro Cilantro - Red Coconut Curry -19

Coho Salmon - Crispy Wild Coho Salmon - Balsamic Lentils - Caramelized Brussels Root Vegetables - Salmon Roe - 21

Snapper - Miso-glazed North Red Snapper - Celery Root Puree - Maitake - Cucumber - Turnip Shishito - Dashi - 24

14 oz. N.Y. Strip Steak - Certified Grass Fed (CAB) - Crisp Burbank Potato Nest Creamed Goat Cheese Spinach - Bone Marrow Compound Butter - House Steak Sauce -29

Confit Me - Organic Sacramento Duck Leg - Toasted Farro - Brussels - Butternut Squash Raspberry Jus -23

Bone-In Pork - 12 oz. Organic Center Cut Pork Chop - Butternut Squash Puree Poached Apple - Caramelized Fennel - Shallot & Mustard Seed Jus -25

Lamb Shank - Braised CA Lamb Shank - Orzo - Tomato Sauce - Feta - Fine Herbs -19

End - Choose 1

Greek Yogurt - Candied CA Walnuts - Local Honey -5

Lemon Curd - House-made Lemon Curd - Pound Cake Crouton - Blueberry Toasted Almonds - Chantilly - 7

Belgium Chocolate Brownie - Berry Coulis - Walnut - Caramel - Fleur de Sel -7

Caramelized Apple Shortcake - Caramelized Granny Smith - Golden Raisins - Sweet Biscuit Vanilla & Thyme Infused Crème - 7