

## CHILLED PACIFIC OYSTERS

WITH CHAMPAGNE MIGNONETTE  
1/2 DOZEN \$11.50 DOZEN \$23.00

## WINES BY THE GLASS

### CHAMPAGNE AND SPARKLING WINES

TREVISIOL PROSECCO EXTRA DRY, ITALY, NV \$8.25/33.00  
GRUET BLANC DE NOIRS, NM, NV (HALF BOTTLE) \$28.00  
GOSSET GRANDE BRUT, FRANCE, NV (HALF BOTTLE) \$47.00

### WHITE

PARAGON CHARDONNAY, NAPA, 2007 \$7.25/29.00  
HAUT-RIAN SÉMILLON-SAUV BLANC, FR, 2008 \$7.50/30.00  
LOS VASCOS SAUVIGNON BLANC, CHILE, 2008 \$7.50/30.00  
DR. LOOSEN RIESLING, MOSEL, GERMANY, 2008 \$7.75/31.00  
LOUIS JADOT CHARDONNAY, FRANCE, 2007 \$7.75/31.00  
TIEFENBRUNNER PINOT GRIGIO, ITALY, 2008 \$8.00/32.00  
CONDES DE ALBAREI ALBARIÑO, SPAIN, 2007 \$8.25/33.00  
J. ALBIN PINOT GRIS, OREGON, 2007 \$8.50/34.00

### RED

PARAGON CABERNET SAUVIGNON, NAPA, 2006 \$7.25/29.00  
PARAGON PRIVATE LABEL MERLOT, NAPA, 2006 \$7.25/29.00  
RAFFAULT CABERNET FRANC, CHINON, FR, 2007 \$7.25/29.00  
LUCIÈRE MERLOT-CABERNET, BORDEAUX, 2005 \$7.50/30.00  
PALO ALTO CAB-CARMENERE-SYRAH, CHILE, 2008 \$7.50/30.00  
ALAMOS MALBEC, MENDOZA, ARGENTINA, 2008 \$7.75/31.00  
D'ARENBERG SHIRAZ, AUSTRALIA, 2008 \$7.75/31.00  
DELAS FRÈRES SYRAH-GRENACHE, FRANCE, 2007 \$7.75/31.00  
PENFOLDS SHIRAZ-CABERNET, AUSTRALIA, 2007 \$7.75/31.00  
PEDRONCELLI ZINFANDEL, DRY CREEK, CA, 2006 \$8.00/32.00  
FONTANAFREDDA BARBERA D' ALBA, ITALY, 2008 \$8.25/33.00  
OWEN ROE ROOK CAB-SYRAH-MERLOT, OR, 2007 \$8.50/34.00  
EMILIO MORO TEMPRANILLO, SPAIN, 2007 \$8.75/35.00  
AVALON CABERNET SAUVIGNON, NAPA, 2007 \$9.00/36.00  
AYRES PINOT NOIR, OREGON, 2008 \$10.00/40.00

### HALF BOTTLES

ADELSHEIM PINOT GRIS, OR, 2007 \$28.00  
DOMAINE DROUHIN PINOT NOIR, OR, 2007 \$37.00

BRYAN WESTACOTT, GENERAL MANAGER  
DAVID EZELLE, EXECUTIVE CHEF

PRIVATE BANQUET ROOMS AVAILABLE

18% GRATUITY ADDED FOR GROUPS OF 6 OR MORE

[WWW.PARAGONRESTAURANT.COM](http://WWW.PARAGONRESTAURANT.COM)

PORTLAND SAN FRANCISCO

BERKELEY

## STARTERS

### HOUSEMADE SOUP

CUP \$3.50 BOWL \$6.00

### BLACK MUSSELS

ORANGE-SAMBUCA BUTTER AND CROUTE \$11.00

### BUTTER LETTUCE SALAD

NICOISE OLIVE-CIDER VINAIGRETTE AND FETA CHEESE \$8.50

### CAESAR SALAD

CROUTONS, PARMESAN AND WHITE ANCHOVY FILLET \$7.50

### BEET SALAD

VERJUS BLANC, SORREL AND GOAT CHEESE \$9.00

### GORGONZOLA CHEESECAKE

TOMATO COULIS, SWEET BASIL OIL AND CROSTINI \$10.00

### CALAMARI

FENNEL, LEMON, SOY-LIME GINGER AND  
APRICOT-JALAPENO SAUCES \$9.50

### CRAB CAKES

CUCUMBER AND RADISH SALAD \$11.00

## ENTREES

### SEARED RICOTTA GNOCCHI

ROASTED ACORN SQUASH, HAZELNUTS  
AND ARUGULA SALAD \$16.50

### GRILLED MAHI MAHI

JULIENNE VEGETABLES, PIQUILLO PEPPERS,  
CARMELIZED POTATOES AND TARRAGON \$21.00

### SAUTÉED STEELHEAD

WINTER SQUASH RISOTTO, CRISPY LEEKS, SAGE OIL  
AND PUMPKIN SEEDS \$20.00

### CRISPY DUCK CONFIT

ROASTED GARLIC BREAD PUDDING, CREAMED KALE  
AND CRANBERRY COMPOTE \$20.00

### PORK TENDERLOIN

ESCAROLE, CRISPY POLENTA AND CURRANTS \$19.00

### ROASTED HALF CHICKEN

SAUTÉED SPINACH, MAC-N-CHEESE AND THYME JUS \$17.50

### RACK OF LAMB

PARSNIP PUREE, RAINBOW CHARD,  
MEYER LEMON AND MINT \$21.50

### BRAISED POT ROAST

MASHED POTATOES AND SEASONAL VEGETABLES \$18.50

### HANGER STEAK

POTATO GRATIN, RED WINE DEMI GLACE, WATERCRESS,  
AND RADISH SALAD \$22.00

## SIDES

MASHED POTATOES SAUTÉED SPINACH  
MAC-N-CHEESE GREEN BEANS & BABY CARROTS  
CARMELIZED BRUSSELS SPROUTS & BUTTERNUT SQUASH  
\$5.00 EACH