

PARAGON

Restaurant & Bar

DINNER MENU AVAILABLE NIGHTLY AT 5:30 PM

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 \$8.50/34.00
GRUET BLANC DE NOIRS, NM, NV (HALF BOTTLE) \$28.00
GOSSET GRANDE BRUT, FRANCE, NV (HALF BOTTLE) \$47.00

WHITE

PARAGON CHARDONNAY, NAPA, NV \$7.50/30.00
ALOIS LAGEDER PINOT GRIGIO, ITALY, 2009 \$7.75/31.00
BARON SAUVIGNON BLANC, FRANCE, 2008 \$7.75/31.00
CHATEAU STE. MICHELLE CHARDONNAY, WA, 2008 \$7.75/31.00
DR. LOOSEN RIESLING, MOSEL, GERMANY, 2008 \$7.75/31.00
HAUT-RIAN SÉMILLON-SAUV BLANC, FR, 2009 \$7.75/31.00
CONDES DE ALBAREI ALBARIÑO, SPAIN, 2009 \$8.00/32.00
PROVENZA CHIARETTO ROSÉ, GARDA, ITALY, 2009 \$8.00/32.00
WACHU GRÜNER VELTLINER, AUSTRIA, 2007 \$8.00/32.00
J. ALBIN PINOT GRIS, OREGON, 2008 \$8.50/34.00
TRINQUEVEDEL ROSÉ, TAVEL, FRANCE, 2009 \$8.50/34.00

RED

PARAGON CABERNET SAUVIGNON, NAPA, NV \$7.50/30.00
PARAGON PRIVATE LABEL MERLOT, NAPA, NV \$7.50/30.00
ALAMOS MALBEC, MENDOZA, ARGENTINA, 2009 \$7.75/31.00
D'ARENBERG SHIRAZ, AUSTRALIA, 2008 \$7.75/31.00
FOUR VINES OLD VINE ZINFANDEL, CA, 2007 \$7.75/31.00
PALO ALTO CAB-CARMENERE-SYRAH, CHILE, 2008 \$7.75/31.00
PERRIN & FILS GRENACHE-SYRAH, FRANCE, 2007 \$7.75/31.00
FONTANAFREDDA BARBERA D' ALBA, ITALY, 2008 \$8.25/33.00
EMILIO MORO TEMPRANILLO, SPAIN, 2007 \$8.50/34.00
OWEN ROE ROOK MERLOT-SYRAH-CAB, WA, 2007 \$8.75/35.00
COLUMBIA CREST H3 CABERNET, WA, 2008 \$9.00/36.00
BRANCAIA SANGIOVESE-MERLOT-CAB, ITALY, 2007 \$9.25/37.00
AYRES PINOT NOIR, OREGON, 2008 \$10.00/40.00
OWEN ROE PINOT NOIR, OREGON, 2009 \$10.00/40.00

HALF BOTTLES

KING ESTATE SIGNATURE PINOT GRIS, OREGON, 2008 \$25.00
DOMAINE DROUHIN PINOT NOIR, OREGON, 2007 \$37.00

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

CORN & GREEN CHILI RAVIOLI
MUSHROOMS, CHERRY TOMATOES
AND MACHE \$16.00

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

SAUTÉED SNAPPER
ROASTED CIPOLLINI ONIONS, CORN,
RED JALAPENOS, SCALLIONS AND MADEIRA \$20.00

PORK TENDERLOIN
CARMELIZED RUTABAGA AND TURNIPS,
PORT WINE, SWEET & SOUR CHERRIES \$20.00

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

GRILLED LAMB CHOPS
SWEET GARLIC NICOISE OLIVES AND
SUMMER VEGETABLE NAPOLEAN \$22.00

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

\$5.00 EACH

BRYAN WESTACOTT, GENERAL MANAGER
DAVID EZELLE, EXECUTIVE CHEF

PRIVATE BANQUET ROOMS AVAILABLE

18% GRATUITY ADDED FOR GROUPS OF 6 OR MORE

WWW.PARAGONRESTAURANT.COM

PORTLAND SAN FRANCISCO BERKELEY