



Fine Dining Menu

Appetizers

Ahi Tuna Ceviche Coconut Yuzu Dressing, Avocado Cream, Pickled Serrano Peppers, Jicama & Onion Relish	\$19
Dungeness Crab Cake Gribiche Sauce, Pickled Root Vegetable & Pea Tendrils	\$19
Furikake Fries (VEG, GF) Truffle Essence & Parmesan Cheese	\$13
Organic Mixed Green Salad (VEG,GF) Cherry Tomatoes, English Cucumbers, Shredded Carrots, Balsamic Vinaigrette (VEG, GF)	\$12

Entree Salads

Classic Shrimp Cobb Salad (GF) Avocado, Cherry Tomatoes, Roasted Corn, Gorgonzola Cheese, Applewood Smoked Bacon, Hard-Boiled Egg, Ranch Dressing	\$27
Main Lobster Tail Salad (GF) Little Gem Lettuce, Avocado, Persian Cucumbers, Jicama, Cherry Tomatoes, Toasted Marcona Almonds, Curry-Lime Dressing	\$39
Hokkaido Scallops, Roasted Yellow Peach & Burrata Salad Wild Arugula, Apple Butter & Hazelnut Praline	\$38
Baby Kale & Red Quinoa Salad with Flat Iron Steak (GF) Fresh Avocado, Golden Raisins, Garbanzo Beans, "Laura Chenel" Goat Cheese, Toasted Pepitas, Watermelon Radishes & Sherry Vinaigrette	\$30
Baby Kale & Red Quinoa Salad (VEG, GF) Fresh Avocado, Golden Raisins, Garbanzo Beans, "Laura Chenel" Goat Cheese, Toasted Pepitas, Watermelon Radishes & Sherry Vinaigrette	\$22
Chopped Chicken Paillard Salad Wild Arugula, Basil, Radicchio, Caper Berries, Kalamata Olives, Sun Dried Tomatoes, Parmesan Cheese, Balsamic Vinaigrette	\$25



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Australian Sea Bass	\$35
Farroto with Fresh English Peas, Fava Beans, Sorrel Sauce, Parmesan Cheese & Mint Gremolata	
Coriander & Fennel Braised Short Ribs	\$34
Polenta Parmesan Cake, Champagne Glazed Baby Carrots, Corn Puree, Nasturtium	
Pan Seared Hokkaido Scallops	\$38
Saffron Cous Cous with Pomegranate Seeds, Marcona Almonds, Golden Raisins, Cauliflower Cream, Harissa Broth	
Peruvian Roasted Chicken (GF)	\$30
Traditional Huacatay Sauce, Garnet Yam Puree, Toasted Red Quinoa, Glazed Pearl Onion, Cilantro	
Miso Marinated Tofu with Soba Noodles & Red Curry Coconut Broth (V)	\$28
Lemongrass, Pickled Shimeji Mushroom, Garnet Yam, Ponzu Glazed Bok Choy, Cilantro, Furikake	
Grilled Scottish Salmon (GF)	\$35
Steamed Asparagus & Gremolata Sauce	
Buttered Gnocchi & Mushrooms (VEG)	\$28
Mushroom Cream, Sweet Onion Jam, Chanterelle Mushrooms, Compressed Spinach, Parmesan Snow	
Kobe Beef Burger	\$24
Smoked Bacon, Tomato & Onion Jam, Garlic Aioli, Butter Lettuce, Gorgonzola Cream on a Toasted Brioche Bun & French Fries	
Vegetarian Burger (VEG)	\$23
Veggie Patty, Butter Lettuce, Sun Dried Tomato Aioli, Provolone Cheese, Avocado, Grilled Red Onions & French Fries	
Prosciutto & Burrata Flat Bread	\$24
Pesto Sauce, Artichokes & Wild Arugula	
Wild Mushroom Flat Bread (VEG)	\$25
House Marinara Sauce, Fontina, Parmesan Cheese, Fresh Oregano & Truffle Essence	