



## *Fine Dining Menu*

### *Appetizers*

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

### *Entree Salads*

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



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### *Entree Dishes*

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