



Fine Dining Menu

Appetizers

Ahi Tuna Ceviche

Coconut Yuzu Dressing, Avocado Cream, Pickled Serrano Peppers, Jicama & Onion Relish

\$19

Dungeness Crab Cake

\$21

Gribiche Sauce, Pickled Root Vegetable & Pea Tendrils

Furikake Fries (VEG)

\$13

Truffle Essence & Parmesan Cheese

Organic Mixed Green Salad (VEG,GF)

\$12

Cherry Tomatoes, English Cucumbers, Shredded Carrots, Balsamic Vinaigrette (VEG, GF)

Crispy Tempura Avocado

\$17

Creamy Huacatay Sauce, House Coleslaw, Parmesan Cheese

Entree Salads

Classic Shrimp Cobb Salad (GF)

\$28

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)

\$32

Fresh Avocado, Golden Raisins, Garbanzo Beans, "Laura Chenel" Goat Cheese, Toasted Pepitas, Watermelon Radishes & Sherry Vinaigrette

Baby Kale & Red Quinoa Salad (VEG, GF)

\$24

Fresh Avocado, Golden Raisins, Garbanzo Beans, "Laura Chenel" Goat Cheese, Toasted Pepitas, Watermelon Radishes & Sherry Vinaigrette

Chopped Chicken Paillard Salad

\$26

Wild Arugula, Basil, Radicchio, Caper Berries, Kalamata Olives, Sun Dried Tomatoes, Parmesan Cheese, Balsamic Vinaigrette



Fine Dining Menu

Entree Dishes

Wild Alaskan Black Cod

\$36

Leek & Fennel Fondue, Manila Clams, Saffron Chardonay Broth

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

Fine Herb Organic Marinated Chicken (GF)

\$32

Pistachio "Cream", Confit Marble Potato, Sauce Vierge

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

Ricotta & Truffle Stuffed Sacchetti Pasta (VEG)

\$30

Porcini & Cauliflower Cream, Mushroom Glaze, Grilled King Trumpet Mushrooms, Tomato Confit

Kobe Beef Burger

\$26

Smoked Bacon, Tomato & Onion Jam, Garlic Aioli, Butter Lettuce, Gorgonzola Cream on a Toasted Brioche Bun & French Fries

Vegetarian Burger (VEG)

\$24

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

(V) Vegan. (Veg) Vegetarian. (GF) Gluten Free