



## *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

#### **Hokkaido Scallops, Grilled Bosc Pear & Burrata**

\$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*

|                                                                                                                                |             |
|--------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Mediterranean Wild Dorade</b>                                                                                               | <b>\$36</b> |
| House Ratatouille, Italian Tomato Polpa, Shaved Fennel Salad, Basil Oil                                                        |             |
| <b>Wild Mushroom Risotto &amp; Braised Short Ribs</b>                                                                          | <b>\$34</b> |
| Arborio Rice, Mascarpone Cheese, Braised Short Ribs, Lemon Oil                                                                 |             |
| <b>Pan Seared Hokkaido Scallops</b>                                                                                            | <b>\$38</b> |
| Saffron Cous Cous with Pomegranate Seeds, Marcona Almonds, Golden Raisins, Cauliflower Cream, Harissa Broth                    |             |
| <b>Ras El Hanout Marinated &amp; Roasted Organic Mary's Chicken (GF)</b>                                                       | <b>\$32</b> |
| Shawarma Cauliflower, Mint & Preserved Lemon Labneh, Salty Potatoes, Red Chimichurri                                           |             |
| <b>Miso Marinated Tofu with Soba Noodles &amp; Red Curry Coconut Broth (V)</b>                                                 | <b>\$28</b> |
| Lemongrass, Pickled Shimeji Mushroom, Garnet Yam, Ponzu Glazed Bok Choy, Cilantro, Furikake                                    |             |
| <b>Grilled Scottish Salmon (GF)</b>                                                                                            | <b>\$35</b> |
| Steamed Asparagus & Gremolata Sauce, Lemon                                                                                     |             |
| <b>Ricotta &amp; Truffle Stuffed Sacchetti Pasta (VEG)</b>                                                                     | <b>\$30</b> |
| Porcini & Cauliflower Cream, Mushroom Glaze, Grilled King Trumpet Mushrooms, Tomato Confit                                     |             |
| <b>Kobe Beef Burger</b>                                                                                                        | <b>\$26</b> |
| Heirloom Tomato, Sweet Onion Jam, Hook's Aged Yellow Cheddar, Garlic Aioli, Butter Lettuce, Toasted Brioche Bun & French Fries |             |
| <b>Vegetarian Burger (VEG)</b>                                                                                                 | <b>\$24</b> |
| Veggie Patty, Butter Lettuce, Sun Dried Tomato Aioli, Provolone Cheese, Avocado, Grilled Red Onions & French Fries             |             |
| <b>Prosciutto &amp; Burrata Flat Bread</b>                                                                                     | <b>\$24</b> |
| Pesto Sauce, Artichokes & Wild Arugula                                                                                         |             |
| <b>Wild Mushroom Flat Bread (VEG)</b>                                                                                          | <b>\$25</b> |
| House Marinara Sauce, Fontina, Parmesan Cheese, Fresh Oregano & Truffle Essence                                                |             |

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