



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



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Entree Dishes

Mediterranean Wild Dorade	\$36
House Ratatouille, Italian Tomato Polpa, Shaved Fennel Salad, Basil Oil	
Wild Mushroom Risotto & Braised Short Ribs	\$34
Arborio Rice, Mascarpone Cheese, Braised Short Ribs, Lemon Oil	
Pan Seared Hokkaido Scallops	\$38
Saffron Cous Cous with Pomegranate Seeds, Marcona Almonds, Golden Raisins, Cauliflower Cream, Harissa Broth	
Ras El Hanout Marinated & Roasted Organic Mary's Chicken (GF)	\$32
Shawarma Cauliflower, Mint & Preserved Lemon Labneh, Salty Potatoes, Red Chimichurri	
Salmon Burger	\$28
Salmon Patty, Gribiche Sauce, Toasted Brioche Bun, Avocado, Wild Arugula, Pickled Red Onion, Alfalfa Sprouts, & Dill Sweet Potato Fries	
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, Lemon	
Ricotta & Truffle Stuffed Sacchetti Pasta (VEG)	\$30
Porcini & Cauliflower Cream, Mushroom Glaze, Grilled King Trumpet Mushrooms, Tomato Confit	
Kobe Beef Burger	\$26
Heirloom Tomato, Sweet Onion Jam, Hook's Aged Yellow Cheddar, Garlic Aioli, Butter Lettuce, Toasted Brioche Bun & 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