



## 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

\$21

#### Furikake Fries (VEG)

Truffle Essence & Parmesan Cheese

\$13

#### Organic Mixed Green Salad (VEG,GF)

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

\$12

#### Crispy Tempura Avocado

Creamy Huacatay Sauce, House Coleslaw, Parmesan Cheese

\$17

### Entree Salads

#### Chopped Classic Shrimp Cobb Salad (GF)

Avocado, Cherry Tomatoes, Roasted Corn, Gorgonzola Cheese, Applewood Smoked Bacon, Hard-Boiled Egg, Ranch Dressing

\$28

#### Main Lobster Tail Salad (GF)

Little Gem Lettuce, Avocado, Persian Cucumbers, Jicama, Cherry Tomatoes, Toasted Marcona Almonds, Curry-Lime Dressing

\$39

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

Wild Arugula, Apple Butter & Hazelnut Praline

\$38

#### Baby Kale & Red Quinoa Salad with Flat Iron Steak

Shaved Fennel, Charred Grapes, Lemon Breadcrumbs, Goat Cheese & Avocado, Sherry Vinaigrette Dressing

\$32

#### Baby Kale & Red Quinoa Salad (VEG)

Shaved Fennel, Charred Grapes, Lemon Breadcrumbs, Goat Cheese & Avocado, Sherry Vinaigrette Dressing

\$24

#### Chopped Chicken Paillard Salad (GF)

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

\$26



## *Fine Dining Menu*

### *Entree Dishes*

<b>Pistachio &amp; Mint Crusted Sea Bass</b>	<b>\$38</b>
Sicilian Fregola, Basil Pesto, Wild Mushrooms, Asparagus, Tomato Confit, Parmesan, Affinato	
<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>Salmon Burger</b>	<b>\$28</b>
Salmon Patty, Gribiche Sauce, Toasted Brioche Bun, Avocado, Wild Arugula, Pickled Red Onion, Alfalfa Sprouts, & Dill Sweet Potato Fries	
<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>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	