



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, Roasted Yellow Peach & 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



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Entree Dishes

Pistachio & Mint Crusted Sea Bass	\$38
Sicilian Fregola, Basil Pesto, Wild Mushrooms, Asparagus, Tomato Confit, Parmesan, Balasamic Pearls	
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	