



## *Fine Dining Menu*

### *Appetizers*

#### **Spicy Tuna Over Crispy Rice**

Kewpie Sriracha Dressing, Pickled Serrano, Crushed Avocado & Eel Sauce

\$21

#### **Crispy Tempura Avocado**

Creamy Huacatay Sauce, House Coleslaw, Parmesan Cheese

\$18

#### **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

### *Entree Salads*

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

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

\$28

#### **Maine 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

\$34

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

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

\$26

#### **Chopped Chicken Paillard Salad (GF)**

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

\$28



## *Fine Dining Menu*

### *Entree Dishes*

|                                                                                                                               |             |
|-------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Pistachio &amp; Mint Crusted Sea Bass</b>                                                                                  | <b>\$38</b> |
| Sicillian Fregola, Basil Pesto, Wild Mushrooms, Asparagus, Tomato Confit, Parmesan, Balasamic Pearls                          |             |
| <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>Butter-Poached Lobster Roll</b>                                                                                            | <b>\$34</b> |
| Lobster Roll, Truffle & Herb Aioli, Celery, Butter Toasted Roll, Bib Lettuce, Served with French 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>\$36</b> |
| Steamed Asparagus & Gremolata Sauce, Lemon                                                                                    |             |
| <b>House-Made Butternut Squash &amp; Parmesan Ravioli (VEG)</b>                                                               | <b>\$30</b> |
| Brown Sage Butter, Okinawa Sweet Potato Puree, Parmesan Truffle Foam Balsamic "Caviar" & Marcona Almond Powder                |             |
| <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                                               |             |