



Winter Menu

Starters

Seared Dungeness Crab Cake 16
Romesco Coulis, Shaved Fennel, Citrus Salad

Slipper Lobster Garlic Bread 13
Garlic Herb Butter, Tomato, Capers, Parsley

Mixed Baby Greens and Roasted Beet Salad 11
Hazelnuts, Pomegranate Vinaigrette

Friseé and Arugula Salad 12
Shaved Manchego, Serrano Ham, Toasted Pine Nuts,
Sherry Vinaigrette

Belgian Endive Salad 11
Shaved Fuji Apple, Goat Cheese Croquet, Pistachio Vinaigrette

Rye and Mustard Scented Ahi Tuna 14
Sauce Vierge, Micro Arugula, Herb Pita Bread

Steamed Manila Clams 12
Guanciale Bacon, Toasted Garlic, Lemon, San Marzano Tomatoes,
Basil

Entrees:

Pan Roasted Salmon 28
Butternut Squash, Wild Rice, Golden Raisins, Cauliflower,
Chestnuts, Chanterelle Buerre Fondue

Pan Roasted Sea Bass Sweet Onion Jus, Braised Escarole, Morel Mushrooms	28
New Zealand Lamb Rack Braised Cannelloni Beans, Merguez Sausage, Cippolini, Artichoke	36
Braised Short Ribs Parsnip Puree, Wilted Swiss Chard, Confit Porcinis, Braising Jus	30
Grilled Ribeye Steak Blue Cheese Pomme Puree, Glazed Heirloom Carrots, Red Wine Jus	36
Herb Roasted Chicken Breast Caramelized Apples, Celeriac Puree, Wilted Swiss Chard, Jus de Poulet	26
Veranda Bouillabaisse Salmon, Seabass, Clams, Shrimp, Scallops, Slipper Lobster, Julienne Vegetables, Rouille Crouton	34
Grilled Duroc Pork Chop Celeriac Puree, Brussel Sprouts, Artisan Blue Cheese, Cherry Demi	29
Foraged Mushroom Risotto Truffle Oil, Toasted Sage, Shaved Reggiano	26