

Dinner Menu

Starters

Seared Dungeness Crab Cake	White Bean and Chorizo Brandade, Citrus Relish	16.
Early Harvest Asparagus	Herb Baked Feta, Proscuitto, Arbequina Olive Oil, Aged Balsamic, Baby Arugula	13.
Mixed Baby Greens and Roasted Beet Salad	Herb Goat Cheese Crostini, Banyuls Vinaigrette	12.
Frisee and Watercress Salad	Saffron Poached Seckel Pear, Candied Pecans, Passion Fruit Vinaigrette	11.
Belgian Endive Salad	Maytag Blue Cheese, Bing Cherries, Truffle Vinaigrette	12.
Spice Crusted Ahi Tuna	Ginger-Yuzu Vinaigrette, Chilled Rice Noodles, Crisp Nori	15.
Steamed Manila Clams	Chorizo, Apples, Cilantro, Curry Nage	12.

Entrees

Pan Roasted Salmon	Wilted Spinach with Currants, Toasted Farro, Catalan Sofrito	28.
Pan Roasted Sea Bass	English Pea and Morel Ragout, Green Garlic Buerre Fondue	28.
New Zealand Lamb Rack	Braised Cannelloni Beans, Merguez Sausage, Cippolini, Artichoke	36.
Veal Osso Bucco	Horseradish Potato Mousseline, Glazed Spring Vegetables, Braising Jus	34.
Herb Roasted Chicken Breast	Truffled White Polenta, Braised Chard, Glazed Spring Onions	26.
Grilled Ribeye Steak	Pomme Lyonnaise, Heirloom Carrots, Sauce Bordelaise	36.
Jumbo Prawn and Crab Linguini	Toasted Garlic, Toybox Tomatoes, Fresh Basil, Parmesan Brodo	32.
Grilled Duroc Pork Chop	Maytag Blue Mashed Potatoes, Asparagus, Bing Cherries, Natural Jus	29.
Spring Vegetable Risotto	Asparagus Tips, Morels, Toybox Tomatoes, English Peas, Truffle Essence	26.