

#### **SMALL PLATES**

# Prosciutto de Parma, Magnificent Melon

Port Wine Gelee, Wild Mint 12

#### Hamachi Crudo

Thai Basil, Mango, Citron Glaze 14

#### Quinoa Salad

Valbreso Feta, Grapefruit, Mint, Lemon 10

#### Crab Cakes

Old Bay, Lemon Aioli 16

### Kobe Beef Carpaccio

Thinly Sliced Kobe Beef, Shiitake Mushrooms, Tomato Pepper Jam, Shaved Parmesan Cheese, EVOO, Caper Berries, Crostini 18

#### **Smoked Diver Scallops**

Shaved Hot House Cucumber, Horseradish Caviar Crème Fraiche 14

#### SALADS

### Farmers Market

Mixed Greens, Baby Heirloom Carrots, Grape Tomatoes, Shaved Hot House Cucumbers, Balsamic Vinaigrette  ${\bf 8}$ 

### Baby Iceberg Wedge

Grape Tomatoes, Pickled Shallots, Dijon Maple, Cured Nueske's Bacon, Jalapeno Ranch Dressing 10

### Roasted Baby Beet Salad

Brule of Greek Yogurt, Moro Blood Orange Supremes, Pistachio Brittle, Point Reyes Blue Cheese 12

# Heirloom Tomato & Burrata Salad

EVOO, Nueske's Bacon, Aged Balsamic, Fresh Basil 14

### Watermelon French Feta Salad

Wild Mint, Preserved Strawberry 10

### Caesar

Romaine Hearts, Parmesan Crisp, Croutons 10

### **ENTREES**

### Homemade Wild Morel Mushroom Ravioli

Asparagus, Heirloom Tomato, & Truffle Boschetto Cheese 22

### Roasted Jidori Chicken

Sweet Corn, Cilantro, Red Onion, Avocado Relish 22

### Cedar Plank Roasted Pacific Northwest Salmon

Beluga Lentils, Confit Tomatoes, Lemon Thyme Roasted Garlic Sauce, Shaved Fennel Nasturtiums Salad 24

### Roasted Halibut

Olive Oil, Crushed Potatoes, Almonds, Artichokes, Roasted Garlic Sauce 32

## **Tamarind Glazed Prawns**

"Moros y Cristianos" and Ghee Roasted Plantains, White Rice, Black Beans, Cilantro,
Preserved Lime Sauce 28

# Roasted Petite Tenderloin of Beef

Arbequina Whipped Potatoes, Roasted Asparagus and Romesco Sauce with Marcona Almonds 36

### **EXECUTIVE CHEF WARREN CORDOBA**