

APPETIZERS

BEEF TARTARE

Cornichon, Brandy, Truffle Dressing,
Quail Egg, Capers, Crostini
14

SMOKED HAM HOCK TERRINE

Caramelized Apple, Parsley Coulis,
Country Bread
12

SHELLFISH BISQUE

Coconut Milk, Cilantro,
Lemongrass
10

OYSTERS ON THE HALF SHELL

Lemon, Crushed Ice, Horseradish
Mignonette
Market Price

DUNGENESS CRAB CAKES

Panang Curry, Thai Basil, Tomato
Concasse, Shredded Green Papaya,
Nouc Cham Dressing
13

MIXED GREEN SALAD

Oven Dried Tomatoes, Roasted Peppers,
Niçoise Olives, Marinated Artichokes,
Balsamic Dressing
10

ROMAINE SALAD

Marinated White Anchovies,
Garlic Crostini, Shaved Parmigiano,
Red Wine Vinaigrette
11

BAKED GOAT CHEESE SALAD

Pickled Beets, Pinenuts, Frisée, Arugula,
Pesto De-Hydrated Cherry Tomatoes
13

ENTRÉES

VENISON LOIN

Root Vegetable and Onion Ragoût,
Chestnuts, Truffle Jus
29

WILD MUSHROOM RISOTTO

Asparagus, Onion,
Truffled Soy Milk Emulsion
22

WILD BC SALMON

Salsa Verde, Roasted Peppers, Arugula,
Prosciutto, Olive Pomme Puree
28

ROASTED RACK OF LAMB

Fingerling Potatoes, Toasted Pistachio
Glazed Pearl Onions, Parsley
Spiced Jus
36

CALIFORNIA STRIPED BASS

Mussels, Clams, Yukon Gold Potato,
Chorizo, Zucchini, Saffron Bouillabaisse
Sauce
30

FREE RANGE CHICKEN BREAST

Parmesan Gnocchi, Fried Eggplant,
Confit Leg, Tomato Concasse, Basil,
Warm Balsamic-Olive Oil Dressing
26

SEARED SCALLOPS

Marinated Shiitake, Squash Puree,
Haricot Verte, Candied Hazelnuts,
Baby Cress
30

AAA BEEF TENDERLOIN

Pomme Purée, Escarole, Double Smoked
Bacon, Braised Shallots, Red Wine Jus
34

SIDE ADDITIONS

Thyme Roasted Fingerling Potatoes 8 | Seasonal Baby Vegetables 7 | Yukon Gold Pomme Purée 7