



COASTAL CUISINE

Sean Eastwood, Chef de Cuisine

APPETIZERS

Caramelized Scallop 23

Berkshire Pork Belly
Saffron Roasted Endive, Truffled Leeks
Vanilla Sunchoke

Roasted Squab Breast 18

Cherry Vanilla Brioche, Cherry Chutney and Emulsion
Ice Wine Cippolini Onions

Seared Ahi Tuna "Nicoise" 21

Pickled Quail Egg, Black Olive Oil
Tomato Confit, Wild Baby Arugula

Sashimi of Pacific Hamachi 19

"Green Goddess," Ruby Red Grapefruit
Yuzu Caviar, Taro Chips

English Pea & Mint Ravioli 22

Blue Prawns, Wild Mushrooms, Salsify
Meyer Lemon Sauce

Organic "Farmers Market" Lettuce 15

Black Mission Figs, Saba Vinaigrette, Pickled Ramps
Goat Feta, Lemon Salted Almonds

White Corn Soup 14

Dungeness Crab Soufflé, Popcorn Shoots
Arugula Oil

ENTRÉES

California King Salmon 33

Summer Squash Tagliatelle and Crisp Blossoms
Baby Fennel, Heirloom Tomato Coulis

Alaskan Halibut 34

Lomo Embuchado, Cranberry Beans
Slow Braised Octopus, Saffron Lemon Cream

Pan Roasted Sonoma Quail 32

Wild Rice and Orzo Pilaf, Thyme Leeks
Toasted Walnuts, Sherried Raisins
Royal Trumpet Mushrooms

Olive Oil Roasted Lamb Loin 37

Black Beluga Lentils, Glazed Summer Vegetables
Piquillo Peppers, "OLO" Relish, Mint Yogurt
Smoked Lamb Bacon

48 Hour Braised Pistou Beef Short Ribs 34

Tarragon and Mascarpone Grits
Roasted Red Bell Pepper Emulsion

Brandt Beef Prime New York 45

Macaroni and Goat Cheese Gratin
Swiss Chard and Pine Nut Fondue
Shallot Confit, Port Wine Sauce

SIDE DISHES 8 each

Yukon Gold Potato Purée, Roasted Garlic
Bloomsdale Spinach, Kendall Farms Crème Fraiche
Creamy Local Polenta, Daylight Farms Rosemary