

SPRING DINNER

CHEESE

artisanal cheese plate with fresh and dried fruit chutneys	10
fried goat cheese with lavender honey and spiced walnuts	8

RAW

tuna tartare trio: ginger, chile, shitake served on sesame wonton chips	14
yellow tail over radish slaw with ponzu sauce	12

SEARED

crabcake with jicama slaw and ancho cream	12
lobster martini: masa seared lobster with avocado puree and cilantro cream	13

GRILLED

beef tacos, sweet onion confit, chipotle jam	7
shrimp on white corn tostada and avocado mousse	11

FRIED

lobster corndog with whole grain mustard	11
goat cheese and artichoke spring roll	8

FLAT BREAD

caramelized onions, prosciutto, blue cheese, and balsamic	8
squash, yellow tomatoes, mozzarella, and pesto	7

VEGETARIAN

lentil croquettes with mushroom~miso sauce	7
braised chickpeas with tzatziki sauce and wrapped in flat bread	7

SOUP

tomato bisque with mini grilled cheese	4/6
avocado soup with chorizo and tuna confit	5/7

GREENS

arugula with hazelnut vinaigrette, raspberries and goat cheese	7
grilled hearts of romaine with blue cheese vinaigrette and pickled red onions	7

ENTREES

goat cheese ravioli with braised greens, vegetable broth, leek & fennel	18
seared scallops with roasted tomato and gnocchi in pesto sauce	20
paella risotto: tomato risotto with shellfish and sausage in a saffron broth	22
potato crusted halibut with orzo and fried shallots	25
cedar planked salmon with multi grain salad and carrot broth	22
herb roasted game hen with truffled mac and cheese and braised greens	25
cardamom seared lamb rack with spring vegetable hash	28
kobe skirt steak with blue cheese butter and sautéed wild mushrooms	25
peppered beef tenderloin with chorizo mashed potatoes and berry chutney	30