

## **Main Plates**

**Roasted Imperial Valley Jidori Chicken Breast** **32**  
Truffle Potato Croquettes, Tri Colored Carrots, Natural Chicken Jus

**Seared Viking Village Scallops** **37**  
Cassoulet of Shrimp and Lobster, Duck Confit and Grilled Andouille Sausage

**Roasted Monkfish Tail** **36**  
French Lentils, Roasted Salsify, Chorizo Dust, Meyer Lemon Foam

**Parmesan Crusted Wild King Salmon** **35**  
Maine Lobster Angel Hair Pasta, Tahitian Vanilla Sauce

**Pan Seared Red Snapper** **35**  
Sunchoke Purée, Vegetables a la Grecque, Tarragon Sauce

**Braised Beef Short Rib** **38**  
Leek Crust, Celery Root Purée, Roasted Onion Vinaigrette

**Grilled Beef Tenderloin** **42**  
Crab Cannelloni, Tomato Mousseline Sauce, Nut Brown Butter, Brussels Sprouts

**Veal Tenderloin** **39**  
Sautéed Sweetbreads Ravioli, Winter Mushrooms, Quince Sauce

**Seared New York Steak** **38**  
Confit Yukon Gold Potatoes Wrapped with Prosciutto, Porcini Sauce

**Potato Gnocchi** **28**  
Parmesan Broth, Winter Vegetables, Truffle Pesto

**Autumn Vegetables** **28**  
Goat Cheese Pot Stickers, Bib Lettuce Emulsion

**EXECUTIVE CHEF LEWIS BUTLER**  
**CHEF DE CUISINE MARVIN BODEN**  
**SOUS CHEF MICHAEL WEBB**

## Starters

<b>Maine Lobster Bisque</b>	<b>9</b>
Pistachio and Arugula Pesto	
<b>Roasted Heirloom Beets</b>	<b>16</b>
Port Poached Pears, Spinach Pudding, Goat Cheese Dressing	
<b>Artisanal Cheese Plate</b>	<b>17</b>
Coastal and American Cheeses, Fig Bread, Cherry Compote	
<b>Ahi Trio Tasting</b>	<b>20</b>
Seared Rare with Yuzu Sauce, Tartare with Avocado Mousse, Summer Roll	
<b>Pavé of Duck</b>	<b>17</b>
Hudson Valley Foie Gras Mousse, Frisee Salad, Hazelnut Cream	
<b>Salad of Endives, Watercress and Lolla Rosa</b>	<b>15</b>
Point Reyes Bleu Cheese, Dates, Candied Walnuts, Bitter Lemon Zest, Chive Vinaigrette	
<b>Pan Roasted Skate Wing</b>	<b>18</b>
Fried Capers, Roasted Toy Box Tomatoes, Sourdough Croutons	
<b>Baby Red and Green Romaine Salad</b>	<b>16</b>
Parmesan, Tofu Caesar Dressing	
<b>Steamed Carlsbad Mussels</b>	<b>18</b>
Sweet Maui Onions, Roasted Cherry Tomatoes, Gribiche Sauce	
<b>Carlsbad Luna Oysters</b>	<b>19</b>
Lemon and Avocado, Molokai Black Sea Salt	