



The Feast Isn't Only for the Eyes



Appetizers

Baby Abalone
bok-choy, jicama,
Asian vinaigrette
local ocean rose farms
25

Grilled Asparagus
manchego cheese,
blood orange vinaigrette
7

Crab Cakes
roasted sweet corn,
tomato relish, chili lime aioli
12

Salads

Mixed Field Greens
fresh herbs, beets, candied walnuts,
roasted shallot vinaigrette
5

Chilled Seafood Salad
shrimp, calamari, scallops,
celery, red bell peppers, gherkins,
sherry vinaigrette
9

Classic Caesar Salad
classic Caesar dressing,
parmesan crisp
5

Entrees

Roasted Pork Chop
braised red cabbage and chestnuts,
whipped potatoes,
calvados sauce
18

Nut Crusted Ahi
Moroccan cous-cous,
carmalized red onion sauce
20

Grilled Prawns
local chanterelle, eggplant risotto,
romesco sauce
23

Veal Osso Bucco
soft polenta, roasted garlic,
oven-dried tomatos, seasonal
vegetables, natural braising jus
27

Charbroiled New York Strip
Steak Au Poivre
wild mushroom asparagus ragout,
Roquefort compound butter,
whipped potatoes
28
with broiled Maine lobster tail
45

Seared Duck Breast
chipolte cream,
polenta butternut squash fritters
24

Chef's Choice Seafood Paella

mussels, clams, calamari, shrimp,
saffron risotto
20



Executive Chef Robert Root

