



# SEASONAL SENSATIONS

## Dinner Menu

### FRESH & FLAVORFUL

**SURF N' TURF ROLL \$38**

Lobster Roll + Filet Mignon + Truffle Aioli + Avocado + Ponzu + Crispy Shallots + Tobiko Caviar

**GOOD OL' BREAD \$19**

Mozzarella + Herbes de Provence + Whipped Ricotta + White Truffle Oil

**BAKLAVA BAKED BRIE \$28**

Honeycomb + Puff Pastry + Pistachio + Crackers + Chamomile Honey + Fried Rosemary

**SHRIMP COCKTAIL \$24**

Five Dill Marinated Jumbo Shrimp + Spicy Cocktail Sauce + Lemon + Remoulade

**WILD ROCKET SALAD \$24**

Honey Spiced Carrots + Cara Cara Orange + Puffed Wild Rice + Smoked Gouda + Spiced Pepitas + Calamansi Basil Vinaigrette

**WESTCOAST SEA-CUTERIE BOARD \$84**  
**(½ ORDER \$46)**

Tuna + Hamachi + Salmon + Marinated Boquerones + Peruvian Scallop Aguachili + Tobiko Caviar + Crème Fraiche + Chives + Seaweed Salad + Ponzu + Crispy Bread + Cracker

**LOBSTER TACOS \$34**

Chunks of Lobster + Grapefruit + Spicy Aioli + Avocado + Tobiko + Cilantro + Togarashi

**BEET SALAD \$24**

Beets + di Stefano Burrata + Ruby Grapefruit + Candied Pepitas + Mint + Meyer Lemon Agrodolce

**NAPA VALLEY CHARCUTERIE \$44**

Bellavitiono Merlot + Bleu Marble Jack + Cypress Grove Lamb Chopper + Soppressata + Prosciutto + Marcona Almonds + Jam + Whole Grain + Mustard + Dry Fruit + Seasonal Fruit + Honeycomb + Baguette

### CRISPY & ZESTY

**AGRODOLCE BRUSSELS SPROUTS \$20**

Almonds + Golden Raisins + Red Pepper + Feta Cheese

**CRISPY OKINAWA POTATOES \$18**

Crispy Okinawa + Yuzu Aioli + Chipotle Aioli

**TRUFFLED GARLIC FRIES \$19**

Parmesan + Chipotle Aioli + Parsley

**FRITTO MISTO PLATTER \$32**

Softshell Crab + Calamari + Seasonal Fish + Lemon + Zucchini + Shishito + Pickled Fresno + Fried Thai Basil

### DOUGH & SAUCE

**TRUFFLE MUSHROOM FLATBREAD \$26**

Wild Mushroom + Whipped Ricotta + Saba + Mozzarella + Caramelized Onions + Rocket Arugula + Parmesan

**BRAISED SHORT RIB PAPPARDELLE \$36**

Twelve Hour Braised Short Rib + Parmesan + Whipped Ricotta + Basil

**CARBONARA \$28**

Tagliatelle Pasta + Crispy Pancetta + English Peas + Black Pepper + Pecorino Cream Sauce + Organic Egg Yolk + Pea Tendrils

**LOBSTER ARRABIATA \$38**

Cavatelli + Arrabiata Sauce + Nduja + Peas + Calabrian Chili + Crispy Garlic + Basil + Grilled Lemon

### LAND & SEA

**PRIME FILET \$54**

6 oz. Filet + Garlic Confit + Mashed Potatoes + Grilled Asparagus + Bordelaise Sauce

**RIB EYE STEAK \$72**

16 oz Bone in Rib Eye + Crispy Fingerling Potatoes + Cipollini Onions + Compound Butter Sauce + Red Wine Sauce

**NEW ZEALAND LAMB CHOPS \$52**

Pommes Puree + Pistachio Crust + Angry Carrots + Pea Tendrils + Mint Au Jus

**MEDITERRANEAN SEA BASS \$44**

Whipped Meyer Lemon Labneh + Tabouli Cous Cous + Spiced Mango Chutney + Mint

**DIVER SCALLOPS \$44**

Diver Scallops + Grilled Pancetta + Parsnip Puree + Preserved Meyer Lemon + Fresno Agrodolce + Parsnip Chips

**ADOBO CHICKEN \$32**

Grilled Thighs + Pickled Red Onions + Fresno + Castelvetro Olives + Cilantro + Crispy Shallots + Corn Tortilla

**TRUFFLED CROQUE MONSIEUR BURGER \$38**

C.A.B Angus Beef + Truffle Cognac Mornay Cheese Sauce + Fried Prosciutto + Gruyere + Cornichon-Fresno Aioli + Brioche Buns + French Fries

### DESSERT

**TOFFEE BREAD PUDDING \$20**

Sticky Toffee Sauce + Vanilla Ice Cream + Chocolate Chips

**KEY LIME PIE \$20**

Lemon Curd + Meringue + Thyme Marinated Blueberries + Fried Mint

**BAKED ALASKA \$26**

Neapolitan Ice Cream + Meringue + Macerated Strawberries + Grand Marnier Flambee

**S'MORE FONDUE \$18**

Graham Crackers + Burnt Marshmallows + Strawberries

WARNING: \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain foods and beverages sold here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.p65warnings.ca.gov/restaurant](http://www.p65warnings.ca.gov/restaurant).