

George's California Modern

Easter 2010

Appetizers

Basket of House Made Pastries : serves two 5

Fresh Fruit, Yogurt and Granola Parfait 9.5

Baby Green Salad : shaved Chino Farms vegetables, sherry vinaigrette 9

Chino Farms Carrot Salad : Indian spiced yogurt, crushed almonds, kumquats, cilantro, orange honey 12

Date Salad : arugula, toasted walnuts, goats cheese, pomegranate vinaigrette 11

Meyer Lemon Ravioli : fresh bay scallops, pea tendrils, chanterelles, tarragon 12

Chino Minestrone Soup : a seasonal minestrone with condiments 10

Mexican Style Shrimp Cocktail : avocado, cilantro, lime 14

Entrees

Brioche French Toast : Chino strawberries, Meyer lemon cream 15

Huevos Rancheros : black beans, guacamole and rajas 15

Eggs Benedict : Canadian bacon, Meyer lemon hollandaise, home fries 15 with fresh Dungeness crab 22

Spanish Tortilla : shrimp, roasted tomatoes, arugula, chorizo, pequillo aioli 16

Hanger Steak and Poached Eggs : red wine hollandaise, creamed spinach and home fries 25

Loch Duart Salmon : Alaskan prawns, caramelized leeks, Jerusalem artichokes, black garlic aioli, pear, watercress 20

Petrale Sole : ricotta gnocchi, chervil sauce, truffle vinaigrette, spinach, chanterelles 20

Fried Lemon Chicken: spinach ricotta puree, roasted zucchini, warm prociutto viniargrette 18

Braised Colorado Lamb Shank : fava leaf risotto, roasted summer squash, oven dried tomato, feta salsa verde 26

Sides

bacon, Canadian bacon, creamed spinach, home fries 5

Menu items subject to change and availability