

restaurant week ■

choice of one appetizer, one entree and one dessert from items with ■ : 40
alternative menu items may be ordered with a supplemental charge

raw + cold

Seared Beef Carpaccio : 4
artichoke-watercress salad, truffle aioli, levain crisp

“Fish Tacos” : 4
hard to explain, just try it

Pacific Oysters : 4
cocktail sauce and mignonette

Local Yellowtail Tataki ■
sesame-potato mousseline, cucumber, dashi gelee, crispy sea beans

Alaskan Halibut Ceviche : 3
avocado, coconut, ginger gel, toasted young rice

hot

Goat Cheese-Lemon Thyme Ravioli : 4
basil roasted zucchini, pancetta, cherry tomatoes, tomato butter

Mint Grilled Fresh Sardines ■
bread salad, cucumbers, tomatoes, peppers, arugula

seafood

Pacific White Seabass : 2
zucchini puree, ragout of artichokes, spring onion, fava beans, black olive sauce, dried tomato relish

Loch Duart Salmon ■
baba ghanoush, falafel, romano beans, saffron-cherry tomato vinaigrette, cucumber-yogurt

Maine Lobster Seafood Stew : 15
toasted pasta, marcona almonds, orange aioli

Bone in Halibut Steak : 4
clam chowder, corn broth, bacon foam

Local Yellowtail ■
edamame puree, miso carrots, hon shimeji mushrooms, bok choy, soy vinaigrette

desserts

Peach Cobbler ■
almond-oat streusel, vanilla ice cream

Peanut Butter Rice Pudding ■
bananas, crispy wild rice, graham cracker streusel, cocoa crumbs, roasted banana sorbet

salads

Chino Farms Tomato Salad : 4
burrata, pesto, pan con tomate

Date Salad ■
arugula, goats cheese, walnuts, pomegranate vinaigrette

Grilled Local Octopus ■
potato confit, fava beans, marinated spring onions, fennel-saffron aioli

Grilled Hearts of Romaine ■
candied garlic vinaigrette, marinated sardines, pecorino romano, toasted bread crumbs

Chino Farms Carrots : 2
Indian spiced yogurt, crushed almonds, kumquat, cilantro, Temecula orange honey

soups

Chino Farms Corn : 2
zucchini and its blossom, truffle cream, brioche crouton

Chino Farms Minestrone ■
a seasonal minestrone with condiments

meat+poultry

> all our steaks can surf

Prime Hanger Steak ■

Tenderloin : 15

Niman Ranch 21 day dry aged Strip Steak : 18
smoked potato puree, glazed carrots, marinated mushroom salad, onion-mustard jam, red wine sauce

California Lamb Chops : 6
braised shoulder, peperonata, Chino Farms eggplant, sauce Nicoise, yogurt

Sumac Scented Muscovy Duck Breast : 4
foie gras, fennel-onion soubise, maitake mushrooms, plums, almonds, sugar snaps

Roasted Organic Chicken ■
porcini puree, Chino Farms corn, cherry tomatoes, egg raviolo, parsley-lemon-olive salad

Niman Ranch Pork Chop : 2
creamed Anson Mills farro, apricot-chipotle glaze, grilled baby leeks, apricots, bacon

Warm Chocolate Cake ■
candied orange zest, chocolate fudge sauce, cocoa nib streusel, white mocha ice cream

Trio of Seasonal Sorbets ■
with fresh fruit accompaniments

>All menu items are subject to change and availability

>Price excludes 20% service charge and California state sales tax