



SCAN FOR
DIGITAL
MENU

STARTERS

- 18 "Fish Tacos"**
yellowfin tuna, California avocado, corn nuts
- 16 Salad of Baby Gem**
vegetable crudité, nasturtium green goddess, preserved lemon bread crumbs
- 20 Chino Tomato and Stonefruit Salad**
marinated cucumber, roasted garlic tahini, oregano vinaigrette
- 17 Chino Zucchini and Summer Squash Salad**
ricotta, lemon verbena, roasted peppers, basil, Calabrian chili vinaigrette
- 19 Grilled Octopus**
summer bean salad, rosemary panisse, fried capers, green olive vinaigrette
- 18 Chino Corn Soup**
corn and crab fritter, avocado mousse, tomato
- 22 Lobster Raviolis**
snap peas, marinated shitake mushrooms, lemongrass-lobster broth, Thai basil

House-Made Bread Service with Spreads

3/ per person

ENTREES

- 36 Herb Crusted Local Yellowtail**
summer squash "capellini", olive marinated cherry tomato, squash blossom & saffron pistou, nepitella pesto
- 38 Faroe Island Salmon**
carrot soubise, summer pole beans, toasted almonds, caper vinaigrette
- 28 Summer Vegetable Lasagna**
Vegetarian /Ask Vegan
roasted garlic, bell pepper, kale, tomato, eggplant, roasted tomato-fennel sauce
- 28 Stuffed Eggplant** *Vegetarian /Ask Vegan*
heirloom grains, preserved lemon, grilled Romano bean, arugula salsa verde, puffed grains
- 36 Roasted Jidori chicken**
potato purée, sautéed mushrooms and artichokes, spring onions, roasted chicken jus
- 39 Pork chop**
mascarpone polenta, grilled nectarine, roasted fennel, wilted greens, pork jus
- 46 Fillet of Beef**
cheddar creamed corn, grilled asparagus, roasted baby peppers, red wine jus
- 49 Colorado Lamb Rack**
English pea hummus, grilled baby carrots, mint chimichurri, curried lamb jus

DINNER

A 4% surcharge will be added to each bill to cover increasing operations & labor costs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Dietary restrictions happily accommodated upon request.