

CRUDO				SPECIALS			
Tuna Tartare				Chef's Fish Special of the Day			
Capers, Shallot, Avocado, Cucumber, Sesame Chile Oil, Blue Corn Tostadas				Chef's Vegetarian Feature			
Hamachi Crudo				Chef's Pasta of the Day			
Citrus Au Jus, Fresno Chile, Radish, Cucumber, Grapefruit Supremes, Micro Herb, Red & Green Garlic Oil				Rotating Seasonally Inspired			
APPETIZERS AND SHARES				FROM THE SEA			
Cornbread				Cioppino			
Red Chile Butter, Green Chile Butter				Brodo Pomodoro, Cod, Clams, Mussels, Shrimp, Scallop, Potatoes, Parsley, Toasted Bread			
Grilled Marinated Artichokes				<i>Rosé, Fleur de Prairie, Languadoc, France 11</i>			
Parsley, Pistachio, Greek Yogurt, Olive Oil Breadcrumbs				Grilled Branzino			
Seared Scallops				Olive Oil, Parsley, Grilled Lemon			
Roasted Cauliflower Purée, Heirloom Carrots, Brown Butter, Toasted Pine Nuts				<i>Muscadet, Marc Bredif, Loire, France 15</i>			
Jumbo Lump Crab Cakes				Seared Halibut			
Kalamata, Red Onion, Hatch Chile Aioli				Orange Caper Beurre Blanc, Foraged Mushroom, Charred Baby Bok Choy			
Grilled Shrimp				<i>Chardonnay, Antinori Bramito, Umbria, Italy 16</i>			
Romesco Sauce, Grilled Lemon, Crispy Potato Wedges				Grilled Swordfish			
FROM THE GARDEN				Kalamata, Capers, Garlic, Tomato, Crispy Potato Wedges			
Fall Crudité				<i>Sauvignon Blanc, Wairau River, Marlborough, New Zealand 12</i>			
Seasonal Veggies, Anchovy Citronette, Roasted Beet Hummus, Lahvosh				FROM THE LAND			
Citrus & Fennel Chop				7oz Grilled Filet Mignon			
Frisée & Kale, Grapefruit Supremes, Radish, Feta, Pomegranate, Roasted Beets, Cucumber, Balsamic & Mandarin Vinaigrette				Ancho Demi-Glace, Poblano, Potato Mousse			
Solymar Caesar				<i>Rioja Reserva, Marqués de Riscal, Rioja DOC, Spain 16</i>			
Little Gem Romaine, Shaved Parmigiano Reggiano, Grilled Lemon, Crostini, Smoked Paprika, Anchovy Citronette				Fire Roasted Cornish Hen			
Add:				Baby Carrots, Mushroom Cream Sauce			
Grilled Shrimp 12, Filet Medallions 18, or Grilled Chicken Breast 10				Half Hen			
SIDES				<i>Côtes du Rhône, Delas Frères, Rhône, France 14</i>			
Corn Flan				Herbed Risotto			
Poblano Potato Mousse				Fire Roasted Heirloom Tomatoes, Sweet Basil Pesto, Sautéed Broccolini			
Grilled Asparagus				<i>Falanghina, Feudi di San Gregorio, Campania, Italy 13</i>			
Calabacitas							
Crispy Potato Wedges							
Sautéed Broccolini							