

Sample New American Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose 1):

- Deviled Eggs - Dill pickle relish, bacon, pepperoncini, lots of herbs, smoked paprika. (V, GF)
- Salmon Tartare Crostini - Capers, shallots, mustard, dill, salmon roe.
- Seafood Tart - Fish salad, wonton, dill aioli.
- Tomato Tart - Goat cheese, parmesan, onions, basil. (V)
- Fig Crostini - Goat cheese, bacon-onion jam, local honey, thyme.
- Tuna Crudo – Citrus, olive oil, flaky salt, Fresno chile, micro herbs. (GF)
- Burrata with Roasted Grapes – Black pepper, basil, grilled sourdough. (V)

Second Course (Choose 1):

- Garden Salad - Seasonal lettuce and sprout medley, garden puree, preserved citrus vinaigrette, cured egg. (V, GF)
- Raw oysters - Cocktail sauce, mignonette, lemon. (GF)
- Shrimp Cocktail - Court bouillon poached shrimp, cocktail sauce, lemon. (GF)
- Beet salad - Marinated beets, golden beet shaves, red wine reduction, horseradish puree, frisee, dill. (V, GF)
- Heirloom Beans - Pine nut pesto, onions, garlic, smoked avocado puree, seasonal flowers, crispy shallots, lemon zest. (V, GF)
- Charred Broccolini – Lemon, anchovy, toasted breadcrumbs.
- Little Gem Caesar – Garlic croutons, shaved parmesan, soft-boiled egg. (V option available)

Third Course (Choose 1):

-Chicken Scallopine with Saffron Cream Sauce - Roasted chicken cutlets with a cream sauce of white wine, saffron threads, shallots, lemon. Seasonal vegetables. (GF)

-Trout Parmesan - Flash-fried, parmesan crusted, roasted potatoes, sauteed green beans, hollandaise.

-Ribeye Steak - Red wine pan sauce, twice baked potatoes, sauteed asparagus. (GF)

-Roasted Maitake Mushroom - Cashew puree, XO sauce, greens. (V, GF, VE)

-Vegetable Pasta - Pappardelle, pine nut pesto, roasted peppers, zucchini, basil, chili oil. (V)

-Black Cod - Kabocha squash puree, red wine sauteed endive, crispy fish skin, micro shiso. (GF)

-Herb-Crusted Lamb – Mint gremolata, roasted tomatoes and sliced potatoes. (GF)

Fourth Course (Choose 1):

-Seasonal sorbet trio - Fresh fruit, flowers, and herbs. (V, GF, VE)

-Chocolate lava cake - Vanilla ice cream, Callebaut chocolate, dark muscovado, Big Sur sea salt, seasonal fruit. (V)

-Lemon Ricotta Cookie - Lemon glaze, mascarpone whip, pistachio crumble, marinated berries. (V)

-New York Cheesecake - Seasonal fruit topping. (V)

-Pavlova – whipped cream, fresh fruit, mint. (V, GF)

-Olive Oil Cake - Blood orange, local honey, whipped mascarpone, candied citrus. (V)