

STARTERS

Roasted Corn Tortilla Soup

Cojito cheese

Lettuce Salad

avocado, marinated beetroot, basil vinaigrette

Romaine

goat cheese, ginger dressing

Carpaccio

hamachi, crab, toasted almonds, citrus

Fish Tacos

cilantro, pico de gallo

Gnocchi

crisp prosciutto, Bellwether farms ricotta, rocket lettuce

PIZZETTE

Verde

fresh mozzarella, parmigiano reggiano, ricotta, arugula

Sausage

roasted onion, house smoked mozzarella, fennel

SALADS

Organic Spinach

shrimp, scallops, avocado, pickled ginger, mango

Warm Radicchio

grilled chicken, basil, blue cheese, apple, candied walnuts

Crisp Monterey Calamari

edamame, nappa cabbage, miso dressing

Sweet Tomato

Greek feta, olive, cucumber, tzatziki

MAINS

Pasta

carbonara, English peas, parmesan cheese

Baked Artichoke Tart

ricotta cheese

Burrito - Chickpea Scallion Crepé

Wagyu skirt steak, nopales, avocado

Wild Salmon

cucumber salad, eggplant gazpacho

Pacific Black Cod

sake miso marinated

Chicken Paillard

brown butter sage, petite lettuce

Hamburger

oven roasted tomatoes, fries

Steak

au poivre, pommes frites

Today's Sustainable Fresh Fish

*all fish can be simply grilled
served with extra virgin olive oil and lemon, vegetables*

DESSERTS

Blueberry Cheesecake

dulce de leche sauce

Crisp Thin Apple Tart

fennel ice cream

Housemade Ice Creams & Sorbets

Raspberry Meringue

vanilla bean ice cream

Chocolate

caramel sauce

Artisanal And Farmhouse Cheeses

raisin nut bread

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