



Summer 2010

Appetizer

Chefs Soup of the Night
A Different Selection of Fresh Local Ingredients Every Night
\$8

Curry Blue Crab Salad
Light Curry, Raspberry, Pea Shoots
\$14

Ahi Tuna Tartare
Cucumber Ribbons, Coconut, Prickly Pear
\$15

Rocket Salad
Wild Arugula, Gorgonzola, Strawberry Vinaigrette, Almonds
\$10

Romaine Salad
Haystack Goat Cheese, Crispy Shallots, Sherry Vinaigrette
\$10

Baby Field Green Salad
Shaved Fennel, Oven Roasted Grape Tomatoes, Pomegranate and Balsamic Vinaigrette
\$8

Entrée

Artichoke and Haystack Goat Cheese Ravioli
Baby Vegetables, Fava Beans, Balsamic Brown Butter
\$19

Blood Orange Glazed Salmon
Braised Leeks, Roasted Peruvian Potatoes
\$25

Seared Diver Scallops
Yukon Potato Puree, Truffled Mushrooms, Raspberry Sauce
\$29

Chili Oil Seared Ahi Tuna
Green Papaya Salad, Star Anise Soy Reduction
\$29

Grilled Berkshire Pork Chop
Posole Ragout, Peppadew Pepper, Micro Mustard
\$27

Harris Ranch Beef
Braised Seasonal Vegetables, Yukon Potato Puree, Red Wine Sauce
8 Ounce NY Strip \$28
10 Ounce NY Strip \$37
6 Ounce Tenderloin \$28
10 Ounce Tenderloin \$42

Muscovy Duck Breast
Fingerling and Fava Bean Hash, Muscat Verjus
\$28

Braised Lamb Shank
Sundried Tomato Polenta, Rosemary Lamb Reduction
\$29

DESSERT

\$9

Vanilla Bean Crème Brûlée with Dark Chocolate Cake Bites

Morello Cherry Crisp with Toasted Almond Gelato, Almond Florentine

Mascarpone Cheesecake with Oreo Streusel, Nutella Sabayon, Raspberry Compote

Bittersweet Chocolate Mousse with Amaretti Cookies, Valrhona Chocolate Crisp

Our computer system does not have the ability to present separate checks.
We apologize for any inconvenience.
Split Plate Charge \$5.00