

STARTER(CHOICE OF ONE)

HONEYCRISP APPLE SALAD(G*) (V) (N)

Mixed Greens | Feta Cheese | Candied Pecans | Mandarin Orange Vinaigrette

CALIFORNIA CLAM CHOWDER

Cream | Yukon Gold Potatoes | Chives

LOCAL CHEESE AND CHARCUTERIE (N)

Lavash | Seasonal Fruit Compote | Pistachios

MAIN(CHOICE OF ONE)

PAN-SEARED CHICKEN BREAST

Scalloped Sweet Potatoes | Broccolini | Roast Chicken Jus | Chimichurri

SMOKED CHILI-RUBBED ATLANTIC SALMON(G*)

Vegetable Succotash | Yukon Gold Potatoes | Heirloom Grape Tomatoes | Meyer Lemon Beurre Blanc | Chives

ZA'ATAR FLAT IRON STEAK(G*)

Tamari Marinade | Roasted Butternut Squash | Wild Mushroom Ragout | Balsamic Demi Glace

SEASONAL POTATO GNOCCHI(G*) (V) (N)

Roasted Squash Medley | Parmesan Cheese | Arugula Pistachio Pesto

DESSERT(CHOICE OF ONE)

CHOCOLATE TOFFEE CRUNCH CAKE(V)

Kahlua | Chantilly Cream | Raspberries

SPANISH 'BASQUE STYLE' CHEESECAKE (V)

Cheesecake Souffle | Macerated Blueberries | Chocolate Sauce | Vanilla Bean Sauce

ORANGE OLIVE OIL CAKE(V)

Cardamom | Pomegranate Reduction

MIXED BERRIES AND PINEAPPLE(G*) (VG) (V)

Fresh Mint | Lime Spritz

(N) Contains
Nuts

(VG)
Vegan

(V)
Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER- Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.