

SEASONAL MENU

Early Summer

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR BOTH PARTIES
PRICE DETERMINED BY ENTRÉE CHOICE

Starter

GRILLED / SLOW ROASTED MONTEREY ARTICHOKE
WITH A CALIFORNIA SALSA BUR BLANC, DUSTED WITH RICOTTA SALATA
SERVED WITH A WARM BAGUETTE

ROSEMARY CHICKEN WITH RICE KRISPIES™
BASED ON A RECIPE BY CHEF ROY CHOI OF KOGI BBQ IN LOS ANGELES
THIS GARLIC AND PALE ALE MARINATED CHICKEN IS SLOW ROASTED
TOPPED WITH PAN FRIED ROSEMARY, GARLIC, RICE KRISPIES™ AND GRAPE NUTS™

MEXICAN SHRIMP COCKTAIL
PICO DE GALLO, AVOCADO AND FRESH LIME COMPLIMENT THESE JUMBO SHRIMP
SWIMMING IN A DELICIOUS LOCAL HOT SAUCE, TOPPED WITH FRESH CILANTRO
SERVED WITH WARM TORTILLA CHIPS

Salad

CREAMY HOTHOUSE CUCUMBER SALAD
WITH RED ONION, A HINT OF DILL IN A CHAMPAGNE YOGHURT VINAIGRETTE

ORGANIC CARROTS, TAHINI AND BLACKENED CHICK PEAS
CUMIN, OLIVE OIL AND PARSLEY FINISH OUT THIS SALAD
TOPPED WITH SALTED PISTACHIOS IN A PICANTE LEMON GARLIC VINAIGRETTE

GRILLED PEACHES WITH 15 ORGANIC GREENS
TOSSED IN AN AGED BALSAMIC VINAIGRETTE
TOPPED WITH BURRATA AND PEPITOS

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST

Entrée

ALL OF OUR MEAT IS ORGANIC AND GRASS FED

\$65 PER PERSON

A TWISTED BURGER

GRILLED LAMB, SEASONED WITH PARSLEY, DILL, CUMIN, AND GARLIC
ENHANCED BY A TANGY TOPPING OF FETA, ARUGULA, OLIVES, AND SUN-DRIED TOMATOES
SERVED WITH TABOULI AND A SIDE OF TZATZIKI

\$70 PER PERSON

FILET MIGNON

SERVED WITH A SPICY CHIMICHURRA SAUCE AND A ROASTED STUFFED TOMATO
WITH SMASHED JALAPEÑO FINGERLING POTATOES

\$75 PER PERSON

WILD ALASKAN TSING TAO POACHED SALMON

SERVED WITH AN INDIAN RAITA AND A SPICY GARLIC CHILI INFUSED RICE

Dessert

CRÈME BRÛLÉE

~ THIS IS OUR MOST REQUESTED DESSERT ~
WITH SEASONAL FRUIT

EXTRA VIRGIN OLIVE OIL ICE CREAM

~ A NEW DESSERT FOR US, BUT QUICKLY ASCENDING THE MOST LIKED LIST ~
DRIZZLED WITH SCHARFFEN BERGER™ DARK CHOCOLATE
AND TOPPED WITH SEA SALTED SPANISH PEANUTS

BAKED MIXED BERRY CRISP

A DASH OF GRAN MARNIER
TOPPED WITH OUR HOMEMADE GRANOLA AND A HINT OF BUTTER
FINISHED WITH LOCAL ARTISAN VANILLA BEAN ICE CREAM

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