

# *Featuring Dishes Created with Love*

## *APPETIZER*

### *Duck Confit Cigars*

*green papaya, jicama and cucumber slaw, mango glaze 10*

### *Fire & Ice Cocktail*

*grilled seasoned white prawns, cocktail sauce,  
avocado relish, fresh lemon 12*

### *Dungeness Crab Cakes*

*fire roasted tomato-basil cream sauce,  
shaved fennel salad 12*

### *Ahi Tuna Poke Tower*

*wasabi-soy marinated ahi tuna, steamed rice,  
seaweed salad, mango glaze, daikon sprouts,  
wonton crostini 14*

## *SOUP & SALAD*

### *Baby Red Oak Leaf & Organic Watercress*

*toasted marcona almonds, shaved dry Monterey jack cheese,  
cranberries, Jerez vinaigrette 9*

### *Roasted Beet*

*frisée, candied walnuts, California goat cheese fritter,  
citrus vinaigrette 10*

### *Wedge*

*baby iceberg lettuce, tomato, cucumber, carrots,  
hardwood double smoked bacon,  
Point Reyes blue cheese crumbles, blue cheese dressing 9*

### *Tomato Fennel & Caviar Bisque*

*pernod, crème fraîche, Osetra caviar 10*

### *Quail Clam Chowder*

*manila clams, Yukon gold potatoes,  
hardwood double smoked bacon 6*

## ENTREE

### Pacific Sand Dabs

*dusted with seasoned flour, pan seared, lemon caper sauce,  
potatoes du jour, fresh seasonal vegetables  
full order (3) 19 half order (2) 15*

### Garlic Prawn Scampi

*sautéed white prawns, garlic, white wine,  
dry vermouth, fresh lemon juice, linguini, arugula,  
Parmigiano-Reggiano, garlic bread 24*

### Pan Seared Airline Chicken Breast

*stuffed with baby spinach, Port Salut cheese and pine nuts,  
porcini mushroom sauce, organic baby vegetables 24*

### Sorghum Molasses Braised King Salmon

*butternut squash and sweet potato au gratin,  
dill beurre blanc, organic baby vegetables 26*

### Porterhouse Lamb Chops

*char-grilled, cheddar scalloped potatoes, seasonal vegetables 26*

### New York Strip Steak

*prime beef, fire roasted, cabernet-bone marrow sauce,  
scalloped potatoes, seasonal vegetables 28*

### Filet Mignon Oscar

*crowned with artichoke hearts and dungeness crab meat,  
Choron sauce ribbons, Lyonnaise potatoes 31*

### Vegetarian

*Chef's Daily Preparation (mp)*

## DESSERT

### Flourless Chocolate Cake

*chantilly cream, raspberry couli 6*

### Crème Brûlée Trio Demitasse

*vanilla bean, chocolate, espresso 7*

