

Appetizers and Salad

Tartare of Sashimi Grade Yellow Fin Tuna Cucumber, Scallions, Chili Vinaigrette

or

Shrimp Cocktail Cocktail Sauce and Garlic Crostino

or

Tartare of Sashimi Grade Yellow Fin Tuna Cucumber, Scallions, Chili Vinaigrette

or

Thinly Sliced Bresaola Shaved Grana Parmesan, Baby Wild Arugula, Lemon

or

Green Papaya and Lobster Salad Tomatoes, Cilantro, Peanuts, Spicy Lime Soy Vinaigrette

or

Organic Baby Mixed Greens Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette

or

Caesar Salad Parmesan Cheese, Garlic Croutons

or

Baby Spinach Salad Tomato, Roasted Pinenuts, Cranberries, P'tit Basque Cheese, Aged Balsamic Vinaigrette

or

Sweet Garlic Soup Chives, Whipped Cream, Croutons

or

Lobster Bisque Fresh Whipped Cream and Chives

Main Course

Sun-Dried Tomato Goat Cheese Ravioli

Wilted Spinach, Marinara-Parmesan Cream Sauce, Pine nuts, Sun-dried Tomatoes

or

Linguine

Marinated Mixed Seafood, Peppers, Red Onions, Basil, Wine Cream Sauce or Marinara Sauce

or

Fettuccine

Marinated Filet Mignon, Shiitake Mushrooms, Fennel, Red Onion, Tarragon Mushroom Sauce

or

Risotto

Sweet White Corn, Pancetta Wrapped Mexican White Prawns, White Balsamic Vinaigrette

or

Tamarind-Chile Glazed Wild King Salmon

Thyme Garlic Roasted Potatoes, Sauteéd Broccolini, Lemon Caper Beurre Blanc

or

Pan Seared Blackened Mahi Mahi

Sweet White Corn, Leeks, Asparagus, Shiitake Mushrooms, Lemon Caper Butter Sauce

or

Mushroom Crusted Local Halibut

Lilies Potato Purée, Asparagus, Truffle Essence, Porcini Mushroom Sauce

or

Peppered Prime Meyer's All Natural Flat Iron Steak

Spinach, Onion Marmalade, Potato au Gratin, Asparagus Tips, Red Wine Reduction

or

8oz Grilled Prime Angus N.Y. Steak

Haricots Verts, Thyme Garlic Roasted Potatoes, Spicy Green Peppercorn Sauce

or

8oz Grilled Prime Filet Mignon

Sautéed Asparagus, Spinach, Garlic Mashed Potatoes, Red Wine Reduction, Maytag Blue Cheese

or

Roasted Free Range All Natural Mary's Chicken

Sun-Dried Tomato Soft Polenta, Marinated Brussel Sprouts, Lemon Beurre Blanc



Bitter Sweet Flourless Chocolate Cake

with Caramel Sauce and Vanilla Ice Cream

\$56.00

Chef: Javier Montoya

15% gratuity may be added to parties of 10 and over