

start modest humble beginnings petite bites small

Alex's daily soup  
chilled or brothy and light for summer  
8  
roasted chicken tortilla soup  
8  
heirloom tomato caprese  
hand torn burrata, "Arbequena" olive oil  
12  
grilled California artichoke, red pepper aioli  
12  
salmon carpaccio\*  
Salinas asparagus and chive flowers  
14  
Lantana salad  
grilled local stonefruit  
California cured ham crisps  
Cypress Grove purple haze  
11  
IW street tacos  
duck confit and scallions, soft corn tortilla  
pineapple chutney and wasabi mayonnaise  
13  
Dungeness crab truffles  
preserved lemon-chive aioli  
15  
Pacific yellowfin tuna tartar\*  
mango 'yolk', black sesame seed  
15

between mezzo middle of the road center medium

the "pasta dish"  
ricotta gnocchi with fresh pea tendrils  
watercress, meyer lemon, parmesan  
21  
halibut Valencia, CA  
whipped potato-fennel puree  
Valencia orange, almond oil  
black olive coulis  
24  
bourbon-molasses glazed salmon\*  
watermelon salsa  
Mexicali potato cake  
23  
Korean barbeque hot pot  
shredded pork, cabbage slaw and lettuce cups  
22  
grilled flat iron\*  
yucca with sautéed onions  
chimichurri  
23  
Indio fried chicken  
crunchy tortilla coating  
green chili macaroni and cheese  
22

big grand bountiful replete copious lavish large plates

prime grade rib eye cap brochettes\*  
grilled vegetable quinoa  
smoked tomato salsa  
29  
seafood "casino"  
lobster, shrimp, mussels and scallops  
andouille sausage and applewood bacon  
local potatoes  
summer corn  
32  
California rack of lamb\*  
pomegranate glaze  
eggplant fondue  
mint pesto and mustard seed caviar  
29  
seared sea scallops\*  
sweet butter sauce  
corn succotash  
soft polenta  
28

\* Consuming raw or under cooked food may be hazardous to your health

"Our menu reflects the globalization of food, with bright bold flavors and styles from around the world paired with our local products. I like to focus on the ingredients that California is known for: farm fresh produce, artisan cheeses and olive oil, and Pacific seafood."  
Chef de cuisine Alexis Gutierrez

**Lantana**  
contemporary california cuisine

"The word "artisan" or "artisanal" implies that a cheese is produced primarily by hand, in small batches, with particular attention paid to the tradition of the cheesemaker's art, and thus using as little mechanization as possible in the production of the cheese. Artisan, or artisanal, cheeses may be made from all types of milk and may include various flavorings." –The American Cheese Society

- A reflection of the globalization of food, with bright bold flavors and styles from around the world paired with our local fresh ingredients
- Lots of fresh herbs, as well as a focus on some of the ingredients that California is known for: artichokes, beets, dates, garlic, tomatoes, local cheeses and olive oil, and Pac