

Starters

ROASTED TOMATO SOUP

toasted brie sandwich

SOUP OF NOW

WATERCRESS & ENDIVE SALAD

*red onion & red radish with
warm bacon vinaigrette*

CAJUN SHRIMP

*roasted garlic smashed potato
cajun-coriander vinaigrette*

HILLSIDE GREENS

*baby field greens, saint andre' &
golden balsamic vinaigrette*

CRAB CAKE

*chipotle aioli, avocado relish
crispy plantain & bamboo skewered shrimp*

TRUFFLE POLENTA & FOIE GRAS

sherry vinaigrette & sautéed apple

CALAMARI

*house made blended seasoning
chipotle aioli & marinara sauce*

SIGNATURE JUMBO SCALLOPS

pan seared, fuji apple & truffle oil

TRIO of POTSTICKERS

*duck, chicken, shrimp &
unique dipping sauces*

Entrées

MILD SPICED RED CHILI PASTA

*lobster, heirloom tomato, roasted garlic,
herb jumble & angel hair pasta*

SEAFOOD LEMON RISOTTO

prawn, mussel, scallop

GLAZED SCOTTISH SALMON

*opus of wild mushroom, spinach gnocchi &
vegetable piperade*

SAKE MARINATED SEABASS

*white bean ratatouille, ginger-leek emulsion
& caviar*

HERB ROASTED

FREE RANGE CHICKEN

grilled seasonal asparagus, fingerling medley

14 OUNCE RIBEYE STEAK

*horseradish-cauliflower mash, port wine
rainbow swiss-chard & haricot vert*

ROASTED RACK of LAMB

*uncultivated mushroom bread pudding
& petit vegetable*

FILET MIGNON 10 OUNCE

*point Reyes composition butter, corned potato
& sautéed bloomsdale pea-shoots*

GOAT CHEESE BASIL RAVIOLI

*golden beet reduction, tomato oil &
vegetable brunoise*

SIDES

*baked idaho
creamed spinach with pine-nut
seasonal asparagus*