

3SIXTY

at the *Regency*

Welcome

Experience locally-sourced Northern California ingredients blended into creative regional cuisines in a contemporary, upscale environment. This farm-to-table restaurant serves up a diverse culinary and cocktail experience through alternating seasonal menus with a focus on environmental and food sustainability.

Starters

BLISTERED SHISHITO PEPPERS 9 (v, gf, df) ⁴
sea salt, lemon oil

SALMON CRUDO 9 (gf, df) ³
ginger oil, maldon salt, micro wasabi

SCALLOP CRUDO 13 (gf, df) ⁹
lemon oil, black truffle, maldon salt

CRISPY BRUSSELS SPROUTS 14 (vg, df) ^{7 11}
flash fried brussels sprouts tossed with caramel onion soy, almonds, aleppo pepper & mint

DI STEFANO BURRATA 14 (v) ^{1 5 10}
burrata cheese served with tomato compote, figs, aged balsamic, sage, acme bread

TANDOORI FRIES 8 (v, gf, df) ⁴
french fries tossed with tandoori spice and gremolata, served with garlic malt aioli

GLAZED HONEY WALNUT PRAWNS 23 ^{1 4 6 7}
cornstarch dredge & lightly fried prawns, tossed with a creamy honey glaze, candied walnuts, sesame seeds, micro cilantro.

CHICKEN FRITTERS 17
fried chicken tenders tossed with: thai chili, bbq, buffalo or traditional sauce; french fries & ranch

Salads

BABY GEM SALAD 18 (v, gf) ^{1 8}
baby gem lettuce tossed with radish, cucumbers, pickled shallots, avocado, pumpkin seeds, sunflower sprouts, and creamy dill herbed ranch

SEAFOOD LOUIE 18 (gf) ^{1 2 8 9}
mixed seafood, crab, prawns, garden lettuces, lemon vinaigrette, tomato, avocado, egg mimosa, louie dressing

MIX GREEN SALAD FALL 18 (v) ^{1 5 10}
mixed baby greens tossed with carrots, herbs, tomato, Comte cheese, grilled acme bread

FARMERS SALAD 18 ^{7 11}
arugula, spinach, mix greens, tomatoes, cucumbers, carrots, quinoa, bacon, peach, goat cheese crumbles, candied pecans, white balsamic

SEARED SALMON SALAD 26 ^{7 11}
baby rocket arugula, frisee, celery, tarragon, pink lady apples, candied walnuts,

Soup

SOUP DE JOUR

please inquire for today's selection

Allergy Alert

bivalve ⁰ dairy ¹ egg ² finfish ³ garlic ⁴ gluten ⁵
nuts ⁶ onion ⁷ shallot ⁸ shellfish ⁹ tomato ¹⁰ tree nuts ¹¹

Please let us know of any dietary restrictions or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



36 SIXTY

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Sandwiches

CHEESE BURGER 19

choice 8 oz Strauss farm patty or beyond burger on toasted brioche bun with butter lettuce, sliced tomato, cheddar cheese, ketchup, mustard & pickles.

BBQ BURGER (8 oz)

choice Strauss farm patty or beyond burger on toasted brioche bun with Smokey country bacon, Shredded smoked pork crispy onion rings, thick cut bread & butter pickles, BBQ sauce & slaw

VEGGIE BURGER 19 (v) 4 5 6 7

beyond burger patty with yuzu kosho aioli, pickled vegetables and napa cabbage on a togarashi-spiced bun.

GOCHUJANG FRIED

CHICKEN SANDWICH 19 1 3 4 7

deep fried chicken breast tossed with our zesty gochujang sauce, black sesame seeds, green onion slaw

Flat Breads

CLAM PIE 18 0 1 4 5 9

cherrystone clams, tomato, oregano, pecorino, hot peppers

FOUR CHEESE 18 0 1 4 5 9

parmesan, mozzarella, feta, goat

BROCCOLI RABE 17 (v) 1 4 5

roasted broccoli rabe, parmesan, mozzarella, olives, hot peppers

PEPPERONI 18 1 10

tomato sauce, mozzarella cheese, pepperoni

Entree

TOMAHAWK CHOP 135 (42 oz) 4 7

with cabernet reduction, creamed horseradish, maitre d hotel butter, 12 hour pressed potato gratin with house smoked speck & blue cheese, wine braised mushrooms, rainbow carrots.

*served after 5pm

VEAL CHEEK PAPPARDELLE 34 4 7 10

veal cheek braised in napa valley cabernet, rosemary, garlic, thyme, natural jus, oven dried tomato, gremolata pesto, shaved pecorino

ROASTED PUMPKIN &

MASCARPONE MEZZALUNA RAVIOLI 25 (v) 4 7

nutmeg pasta, sherry garlic chili butter, chopped candied pecans, dried cranberries, goat cheese crumbles, chives

RED WINE BRAISED BONE IN SHORT RIB 36 4 7

with caramelized cipolini onions, roasted garlic, pomegranate seeds, polenta porridge

STEAK FRITES 36 (14 oz)

grilled new york steak with maitre de hotel butter, cabernet reduction, truffled garlic & parmesan fries

CRAB & SCALLOP BUCATINI 39 (df) 0 4 7 9

seared scallops & sautéed dungeness crab meat with fennel-olive tomato sauce, fine herbs

RAVIOLI DI BURRATA 25 (v) 1 4 7

burrata-filled ravioli in a tomato-basil sauce with fresh basil, pecorino, pecorino romano, fine herbs & breadcrumbs

ROASTED WILD SALMON 36 (gf) 1 3 4 7

pan roasted fillet of salmon served with sicilian eggplant caponata, sautéed spinach, crispy capers, lemon butter sauce & fingerling potatoes

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