

TRIPTYCH

Dinner Menu

Shares / Starters

Soup du Jour	6
<i>From our own recipes, daily seasonal soup</i>	
Starter Ravioli	8
<i>Shitake mushroom ravioli with artichoke hearts & brown butter lemon sauce</i>	
Prawns and Fava Beans	12
<i>Mint & basil tiger prawns wrapped with pancetta, warm organic fava beans, white bean puree, and truffle oil</i>	
Sashimi	mp
<i>Our chef's nightly inspiration.</i>	
Crispy Tofu Salad	7
<i>Chopped hearts of romaine, Granny Smith apple, cashew nuts, coconut meat & chili lime sauce</i>	
Shaved Fennel Salad	9
<i>Mixed organic greens, pancetta wrapped dates, toasted walnuts & Meyer lemon vinaigrette</i>	
Grilled Octopus Salad	8
<i>A house favorite; pickled red onions, red grape parsley sauce, olive oil poached potatoes & herbs</i>	
Fried Artichoke Rocket Salad	8
<i>Rocket (arugula), pearl onions, goat cheese & Meyer lemon vinaigrette</i>	
Tokyo Tartar	14
<i>Diced ahi tuna, sriracha, mango, ginger, wasabi aioli, ponzu, with wonton chips, bell pepper garnish</i>	
Quail Salad	12
<i>Braised Quail with frisée, orange segments, citrus sauce</i>	

Burgers

Gourmet Hamburger — Niman Ranch hormone free, salad or sweet potato fries. Add 1.50 for cheese	9
Turkey Burger — fresh ground turkey breast ground here, hint of lemongrass & thyme, salad or sweet potato fries	10

Meat / Seafood

Extra sides may be ordered. red chard, eggplant, baby bok choy, sautéed spinach, or mash potatoes -- \$4

Cognac Glazed Muscovy Duck — truffle buttered braised red cabbage, carrot-cardamom essence	18
Pork Osso Buco — Spanish braised pork, garbanzo beans, gremolata, crispy pancetta	16
Leg of Lamb Rotisserie — Boneless lamb, mashed potatoes, squash, Romesco & shaved Manchego	18
Grilled New York Steak — Organic cannellini beans, seasonal vegetables, salsa verde	22
Pan Seared Salmon — salmon filet on grilled banana leaf, crab tarragon hash, red chili pipian, kimchee salad	18
Walu Hawaiian Butter Fish — Grilled, tandori glaze, cucumber raita, almond cous cous & baby bok choy	19
Tai Snapper (New Zealand) — Line caught, coconut, jicama, pineapple, mango Sriracha sauce	18
Paella Hortelana — Saffron rice, roasted red peppers, peas, carrots & olives (contains chicken stock)	15
Paella Suprema — Classic style; saffron, sofrito, prawns, calamari, mussels, clams, chicken & chorizo	
Individual Paella 17 To Share Paella (feeds 2-3) 31 Family Style paella (feeds 4-6) 59	

Vegetarian / Vegan

Extra sides may be ordered. red chard, eggplant, baby bok choy, sautéed spinach, or mash potatoes -- \$4

**indicates vegan options.*

Shitake Ravioli — Shitake mushroom ravioli, artichoke hearts & brown butter lemon sauce	16
Butternut Squash Ravioli — with spinach, fresh sage & parmesan in herb butter sauce	16
Moroccan Tagine* — Chick peas, tomato, spinach, tofu, aromatic spices, tahini & pita	15
Quinoa and Tofu* — Mushrooms, winter squash, red bell pepper & roasted tomato vinaigrette	16

Desserts

Gelato Sandwich — Triptych chocolate chip cookie, fresh strawberry, milk chocolate & vanilla bean gelato	9
Warm Chocolate Molten Cake — chocolate soufflé cake with a dark chocolate truffle center	9
Pear Tart — poached pears, almond cream, pâté sucrée shell, apple glaze, vanilla gelato	8
Cappuccino Cake — coffee mousse, chocolate ganache, striped Joconde biscuit, coffee glaze	9
Triptych of Crèmes Brûlée — three different flavor varieties on one plate and berry flambé	8

Chef Diego Salinas and Adel Benmahdi.

HALF PRICE ALL WINES EVERY TUESDAY * 18% gratuity is automatically included for parties of six or more