

Starters / Small Plates

Sweet Potato Fries	4
<i>with sweet chili aioli dipping sauce</i>	
Tokyo Tartar	14
<i>Diced ahi tuna, sriracha, mango, ginger, wasabi aioli, ponzu, with wonton chips, bell pepper garnish</i>	
Spicy Chicken Mini Drumsticks	8
<i>Feta basil dressing, carrot and celery garnish</i>	
Starter Ravioli	8
<i>Shitake mushroom ravioli with artichoke hearts & brown butter lemon sauce</i>	
Prawns and White Beans	10
<i>Mint, basil, tiger prawns wrapped with smoked bacon, warm organic white bean and organic fava bean puree, truffle oil</i>	
Sashimi	mp
<i>Our chef's nightly inspiration.</i>	

Salads / Soup

Soup du Jour	6
<i>From our own recipes, daily seasonal soup</i>	
Beet Salad	8
<i>Red and gold organic beets, arugula, red onions, lemon vinaigrette, balsamic reduction Add goat cheese \$1</i>	
Shaved Fennel Salad	9
<i>Mixed organic greens, bacon wrapped dates, toasted walnuts & Meyer lemon vinaigrette</i>	
Grilled Octopus Salad	8
<i>A house favorite; pickled red onions, red grapes, parsley, olive oil poached potatoes & herbs</i>	
Rocket Salad	9
<i>Rocket (arugula), breaded artichoke, marinated pearl onions, goat cheese & Meyer lemon vinaigrette</i>	

Vegetarian / Vegan

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

Exotic Sweet Savory Ravioli	16
<i>Shitake mushroom ravioli, sweet chili mango sauce, coconut milk & hint of mint</i>	
Shitake Ravioli and Artichoke Hearts	16
<i>Shitake mushroom ravioli, artichoke hearts & brown butter lemon sauce</i>	
Butternut Squash Ravioli	16
<i>with spinach, fresh sage & parmesan in herb butter sauce, balsamic reduction</i>	
Moroccan Tagine*	15
<i>Chick peas, tomato, spinach, tofu, aromatic spices, tahini & pita</i>	
Quinoa and Tofu*	16
<i>Mushrooms, winter squash, red bell pepper & roasted tomato vinaigrette</i>	

Burgers & Gourmet Sandwiches

Gourmet Hamburger	10
<i>Niman Ranch hormone free, salad or sweet potato fries. Add 1.00 for cheese</i>	
Turkey Burger	11
<i>fresh ground turkey breast ground here, hint of lemongrass & thyme, salad or sweet potato fries</i>	
Crab Cake Sandwich	11
<i>Crispy crab cake patty, sweet chili aioli, lettuce, tomato, organic greens or sweet potato fries</i>	
Pulled BBQ Pork Sandwich	10
<i>Smoked BBQ sauce, cole slaw side, organic greens or sweet potato fries</i>	

TRIPTYCH

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Meat / Seafood

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

Glazed Pork Loin

Tender loin, sweet glaze reduction, caramelized pears, mash potatoes, zucchini 17

Osso Buco

Braised pork, polenta with hints of cinnamon-nutmeg, gremolata, smoked bacon garnish 18

Lamb Chops

Triptych of French cut lamb, mashed potatoes, Blue Lake beans, Romesco & shaved Parmesan 20

Grilled Sirloin Steak

Mashed potatoes, red chard, lemon thyme truffle butter, 22

Pan Seared Salmon

Risotto, cherry tomatoes, lemon infused fennel and organic greens garnish 18

Walu Butter Fish

Succulent white fish, tandoori glaze, cucumber raita, couscous & baby bok choy 19

Mahi Mahi

Line caught, coconut, jicama, papaya, pineapple, mango, Sriracha, on banana leaf 18

Paella Suprema

Classic style; saffron, sofrito, prawns, calamari, mussels, clams, chicken & chorizo
Individual Paella 18 To Share Paella (feeds 2) 34 Family Style paella (feeds 3-4) 59

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 10

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

After dinner

Vintage Port

Robert Hall 2006, Pasa Robles, California 10

Chef de Cuisine Felipe Gonzales
HALF PRICE ALL WINES EVERY TUESDAY EVENING
* 18% suggested gratuity for parties over six
* Cash, checks, Visa & MasterCard