

Burgers & Gourmet Sandwiches

Gourmet Hamburger <i>Niman Ranch hormone free, salad or sweet potato fries. Add \$1 for cheese</i>	10
Turkey Burger <i>fresh ground turkey breast ground here, hint of lemongrass & thyme, salad or sweet potato fries</i>	11
Crab Cake Sandwich <i>Crispy crab cake patty, sweet chili aioli, lettuce, tomato, organic greens or sweet potato fries</i>	10
Pulled BBQ Pork Sandwich <i>Smoked BBQ sauce, cole slaw side, organic greens or sweet potato fries</i>	9

Starters / Small Plates

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

Salads / Soup

Soup du Jour <i>From our own recipes, daily seasonal soup</i>	6
Small Organic Greens <i>Diced tomatoes, dice cucumbers, pomegranate vinaigrette</i>	5
Grilled Octopus Salad <i>A house favorite; pickled red onions, red grapes, parsley, olive oil poached potatoes & herbs</i>	8
Beet Salad <i>Organic beets, arugula, red onions, lemon vinaigrette, balsamic reduction Add goat cheese \$1</i>	8
Shaved Fennel Salad <i>Mixed organic greens, bacon wrapped dates, toasted walnuts & Meyer lemon vinaigrette</i>	9
Rocket Salad <i>Rocket (arugula), breaded artichoke, marinated pearl onions, goat cheese & Meyer lemon vinaigrette</i>	9

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 <i>Shitake mushroom ravioli, sweet chili mango sauce, coconut milk & hint of mint</i>	16
Shitake Ravioli and Artichoke Hearts <i>Shitake mushroom ravioli, artichoke hearts & brown butter lemon sauce</i>	16
Butternut Squash Ravioli <i>With sautéed spinach, parmesan, sage herb butter sauce, balsamic reduction</i>	16
Moroccan Tagine* <i>Chickpeas, diced tomato, spinach, tofu, aromatic spices, tahini & pita bread</i>	15
Quinoa and Tofu* <i>Gluten free, mushrooms, summer squash, zucchini, red bell pepper & tahini garnish</i>	17

TRIPTYCH

Meat / Seafood

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

Pan Seared Wild Salmon

*Wild salmon off the coast of British Columbia,
Risotto, cherry tomatoes, lemon infused fennel and organic greens garnish* 20

Walu Butter Fish

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

Grilled Mahi-mahi

*Line caught, chili rubbed with poblano & Serrano, Southwest polenta,
grilled red pepper & cilantro pesto, grilled zucchini and baby carrot, basil oil* 17

Warm Duck Salad

*Pan seared "Maple Farms" duck breast, organic baby spinach, grapefruit segments,
goat cheese, roasted wasabi almonds, ginger citrus vinaigrette* 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, delicious demi glace 22

Breaded Pork Loin

*Breaded tenderloin, Dijon mustard & thyme, garlic mash potatoes,
seasonal vegetable, apricot jalapeño sauce* 17

Osso Buco

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

Trilogy Chocolate Mousse Cake

White chocolate, milk chocolate and dark chocolate mousse layered cake 9

Triptych of Crèmes Brûlée

A sampler of three different flavor varieties 9

After dinner

Vintage Port

Robert Hall 2006, Paso Robles, California 10

Triptych is available for private parties and groups. Please inquire with your server.

Chef de Cuisine Felipe Gonzales

* 18% suggested gratuity for parties over six
* Cash, checks, Visa & MasterCard