

## APPETIZERS

LOCAL ARTISAN BREAD 8  
herb ricotta spread

CORIANDER MARINATED GRAVLAX <sup>GF</sup> 17  
california hass avocado | sour cream | lemon | frisée

\*HAWAIIAN TUNA TACOS 19  
cucumber | californai hass avocado | chili vinaigrette

## SOUP & SALADS

CREAMY ROASTED CAULIFLOWER VELOUTÉ 15  
cream | garlic croutons | fine herbs

PINEAPPLE & CUCUMBER GAZPACHO <sup>GF</sup> 14  
crab salad | peppers

HEIRLOOM TOMATO & BURRATA <sup>GF</sup> 17  
jalapeño-strawberry marmalade | grilled farmers bread  
aged balsamic

WALDORF CAESAR 15  
white anchovy | marinated tomatoes | croutons  
lemon parmesan dressing

ARTISAN GREENS <sup>GF</sup> 15  
gold creek feta | shaved root vegetables  
white aged balsamic vinaigrette

## ENTRÉES

CITRUS SHRIMP QUESADILLA 26  
tomato salsa | poblano-avocado coulis | corn pepper relish

ASIAN WAGYU LETTUCE CUPS <sup>GF</sup> 26  
ginger roasted peanuts | chili hoisin glaze

\*HOISIN GLAZED FILET OF SALMON 37  
roasted brussels sprouts | celery root purée

ORGANIC MARY'S CHICKEN BREAST <sup>GF</sup> 35  
mushroom ragu | caramelized shallots | parmesan polenta | chicken reduction

SAUTÉED ANCIENT GRAINS & ROASTED ROOT VEGETABLES <sup>GF v</sup> 31  
california hass avocado | black garlic mousse

## SANDWICHES

HEIRLOOM TOMATO & CHICKEN WRAP 22  
applewood bacon | kalamata olive | caramelized onions  
lemon parmesan dressing

COMPOSED MAINE LOBSTER & LUMP CRAB SALAD 28  
pretzel roll | caper aioli | french radish

TOMATO & BASIL BRUSCHETTA 18  
herb ricotta spread | aged balsamic | parmesan cheese

\*SNAKE RIVER FARMS "WAGYU" BURGER 31  
arugula | cider vinegar reduction | spicy aioli | applewood bacon  
manchego cheese | brioche | fig jam  
add farm egg 4