



Welcome to Ragged Point

First Course

Duck

Duck confit purses served steaming hot over classic sauce à l'orange and micro-arugula. \$14

Tomato

Heirloom tomatoes with baby greens, shaved fennel, Maytag blue cheese, and toasted walnuts, with a roasted tomato vinaigrette. \$10

Shrimp

Shrimp wrapped in kataifi and fried to a perfect crisp, served over baby arugula and drizzled with orange-ginger sauce. \$15

Consommé

Seafood consommé, garnished with mirepoix and fresh local seafood. \$12

Bibb

A fresh bibb lettuce wedge, topped with goat cheese, port wine-poached pears, and candied pecans, and drizzled with white balsamic vinaigrette. \$10

Quinoa

Jumbo mushrooms stuffed with grilled vegetables and quinoa, served over a roasted tomato pesto. \$10

*18% service charge added for parties of five or more.
Split plate charge: \$5. Corkage fee: \$10*

Entrées

Sea Bass

Fresh California sea bass, grilled and served over squid ink fettuccini, and carrot-ginger purée, and topped with an Asian gremolata. \$31

Pork

Slow-braised pork shank, served over smashed potatoes and roasted root vegetables, and topped with a pork glaze. \$29

Filet

Grilled 7-oz filet of beef served with a peppercorn demi-glace, sweet potato gnocchi and grilled asparagus. \$42

Arctic Char

Seared Arctic char served over saffron risotto and sautéed spinach, with a lemon-dill beurre blanc. \$30

Chicken

Roasted free-range airline chicken breast, roasted fingerling potatoes, buttered chanterelles, and roasted corn pudding, topped with a pan chicken jus. \$29

Tofu

Rice noodles in a wild mushroom broth with baby bok choy, carrots, celery, green onions, shitake mushrooms and smoked, house-made tofu. \$20

Desserts

Brûlée

Mandarin scented crème brûlée, perfectly torched, with crisp lady fingers and orange segments. \$9

Mousse

Layers of white chocolate mousse, dark chocolate mousse, and raspberry mousse, garnished with fresh berries and raspberry coulis. \$10

Chocolate

A freshly baked warm chocolate cake with a soft center, served with a butterscotch crème anglaise and vanilla bean ice cream. (Please allow 15 minutes to prepare) \$12