



## **DINNER**

### **Starters**

#### **Scallop**

Pan-seared Hokkaido scallops, tobiko roe, lemon-saffron glaze, shaved radish, cilantro, yucca chip. \$16

#### **Beets**

Sliced beet carpaccio, goat cheese mousse, olive oil, basil, Maldon salt, cracked black pepper. \$12

#### **Pepper Steak**

Kobe New York strip seared rare, truffle oil, gremolata, quail egg. \$15

### **Soups & Salads**

#### **Onion Soup**

French onion soup, crispy grilled ciabatta crostini, gruyere

\$12 / Bowl

#### **Soup of the Day**

Homemade of fresh ingredients

\$6/Cup - \$8/Bowl \$10

#### **Chicory**

Curly endive, Clementine, grapefruit segments, sliced kiwi, creamy kiwi dressing. \$15

#### **Kale**

Rainbow kale, red onion, raspberries, goat cheese, champagne vinaigrette. \$15

#### **Radish**

Watermelon radish, daikon, mango, pineapple, avocado, cilantro-garlic dressing. \$15

## **Entrées**

### **Sea Bass**

Oven-roasted California sea bass, grilled endive, red & gold  
beet gastrique, parsnip puree. \$32

### **Mole Amarillo**

Winter squash three ways, crispy rice cakes, traditional Oaxacan  
Mole Amarillo, corn tortillas. \$27

### **Chicken**

Pan-roasted chicken leg and thigh, potato pavé, cider-glazed  
Brussels sprouts, carrot custard. \$29

### **New York**

Cast Iron Kobe New York steak, sesame haricot verts &  
shitake mushrooms, sweet potato gnocchi, yuzu jam. \$45

### **Hanger Steak**

Grilled 8oz Hanger Steak, horseradish whipped potatoes,  
roasted cauliflower, sauce béarnaise, garlic chips. \$31

### **Lobster**

8-ounce Maine lobster tail with a white wine butter sauce,  
Pappardelle pasta, heirloom tomato, fresh basil,  
grilled endive, red onion, garlic. \$65

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Reservations or Room Service - 1-805-927-5708