



## DINNER

### Starters

#### Ceviche

Fresh halibut, pickled red onion, micro cilantro, red hot pearls, tomato cucumber sphere, lime juice, avocado crisp. \$16

#### Tart

Spinach, artichoke, shallots, fresh herbs in a warm tart shell, topped with goat cheese.  
Baby arugula-fennel salad. \$16

### Soups & Salads

#### Chilled Cucumber & Melon Gazpacho

\$10 / Bowl

#### Soup of the Day

Homemade of fresh ingredients  
\$5/Cup - \$8/Bowl \$8

#### Beet & Fennel

Roasted beets, fresh shaved fennel, baby arugula, mandarin oranges, goat cheese, lemon-poppyseed dressing. \$10

#### Pear

Wine-poached pears, endive, shaved red onion, frisée, candied pecans, white balsamic vinaigrette. \$15

#### Caesar

Crisp baby heart of romaine, baby heirloom tomatoes, Spanish anchovies, croutons, Parmesan crisp, Caesar dressing, cracked black pepper, Maldon salt. \$15

### Entrées

#### Filet

Seven-ounce Tasmanian pasture-fed beef filet, sweet pepper basmati, roasted corn fricassee, grilled scallions, guajillo chile salsa. \$30

#### Chicken

Moroccan herb-roasted chicken breast, baby artichokes, lemon-saffron rice, fig relish. \$27

#### Pork

Apricot-glazed Kurobuta pork belly, white cheddar-truffle mac and cheese, fava bean gratin, pickled red onions, green onion gelee. \$29

#### Duck

Cider-glazed Maple Leaf Farms duck breast, pork belly-sweet potato hash, sweet pea purée, tarragon-black pepper demi-glace. \$30

#### Halibut

Roasted California halibut, truffle-balsamic Swiss chard, pink lady marbles, celery glaze, pepper caviar, caper-sherry sauce, chervil. \$32

#### Scallop

Pan-roasted jerk-marinated diver scallops, corn risotto, avocado crema, red pepper dust, micro cilantro. \$30

#### Basmati

Sweet pepper basmati, sautéed spring vegetables, spinach, herb oil, lemon-saffron glaze. \$23

#### Ribeye

Grilled 16-ounce certified Angus bone-in ribeye, pommes Dauphinois, garlic-roasted cauliflower, glace diable. \$50

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