

THE RESTAURANT

INSPIRATIONS

APPETIZERS

LUMP CRAB MEAT GF

market vegetables, champagne vinaigrette

CITRUS MARINATED HEARTS OF PALM GF VT

orange carrot pulp, herb salad, extra virgin olive oil

SPRING CHICKEN CASSOULET "EN CROUTE"

creamy forest mushroom ragout

BEEF CONSOMMÉ GF

sweet young garlic flan, garden vegetables

GREEN ASPARAGUS VELOUTÉ VT

asparagus napoleon, fresh tarragon

ROMAINE SALAD VT CN

shaved English cucumber, mango, crisp red radish, basil dressing

SPINACH WITH DUCK CONFIT

crunchy shallots, black truffle dressing

SOMMELIER WINE RECOMMENDATIONS

CHAMPAGNE: <i>Reims</i> HEIDSIECK & CO <i>Monopole Blue Top Brut NV</i>	\$ 55
WHITE: <i>Gisborne</i> MILLTON OPOU VINEYARD Chardonnay 2019	\$ 85
RED: <i>Burgundy</i> LOUIS LATOUR <i>Pommard 2013</i>	\$ 115

CLASSICS

APPETIZERS

CHILLED JUMBO SHRIMP GF

fresh herb salad, lemon segments, house cocktail sauces

CRISP SEAFOOD CAKE

sauce gribiche, roasted red peppers

ROASTED PLUM TOMATO SOUP VT

confit cherry tomatoes, basil gnocchi

CHICKEN CONSOMME GF

garden vegetables, poached chicken breast, fresh herbs

CAESAR SALAD

choice of grilled chicken breast or garlic grilled shrimp

CHEF'S SALAD

mesclun lettuce, tomatoes, buffalo mozzarella, parma ham, citrus dressing

ANGEL HAIR PASTA

choice of plum tomato sauce VT, pesto CN, bolognese or vegan bolognese VG

VT Vegetarian CN Contains Nuts VG Vegan NS No Sugar Added GF Gluten Friendly

**Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

INSPIRATIONS

MAIN COURSES

CHEF'S SPECIAL – POLYNESIAN HULI-HULI CHICKEN
roasted sweet potato, sautéed garden greens

DOVER SOLE MEUNIERE OFF THE BONE
wilted spinach, roast potatoes, lemon caper meuniere sauce

SAUTÉED SCALLOPS & RED WINE BRAISED BEEF SHORT RIBS* GF
horseradish mashed potatoes, sautéed spinach, beef jus

CONCHIGLIE PASTA ALLA VALDOSTANA
pancetta, tomato, bell peppers, fontina cheese

GRILLED LAMB TENDERLOIN* GF
niçoise vegetables, sautéed French beans, pommes mousseline, Liguria olives jus

TRUFFLE RISOTTO & SOFT POACHED EGG* GF VT
Parmigiano-Reggiano, herb salad

RAGOUT OF SHALLOTS & FOREST MUSHROOMS VT
celery salad and purée

SOMMELIER WINE RECOMMENDATIONS

W H I T E : <i>Santa Barbara County</i> SANDHI <i>Chardonnay 'Santa Rita Hills'</i> 2021	\$ 60
R E D : <i>Washington State</i> COL SOLARE WINERY <i>Cabernet Sauvignon</i> 2015	\$115
R E D : <i>Tuscany</i> ENEO <i>Montepeloso</i> 2018	\$ 70

CLASSICS

MAIN COURSES

PAN SEARED FILLET OF SALMON *
melted orecchiette pasta, green peas, salsa verde

PETRALE SOLE FILLET* "MEUNIERE"
smashed potatoes, lemon caper butter

ROASTED JIDORI CHICKEN BREAST GF
pommes puree, overnight tomatoes, grilled zucchini, poultry jus

CHAR BROILED DOUBLE RR NEW YORK CUT STEAK*
green asparagus, pont neuf potatoes, peppercorn sauce

GRILLED FILLET OF DOUBLE BEEF TENDERLOIN * GF
green beans, potato gratin, béarnaise

CHAR GRILLED LAMB CHOPS * GF
asparagus, mini ratatouille, pommes mousseline, rosemary scented lamb jus

TAGLIATELLE PASTA
creamy forest mushroom ragout, fresh herbs

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VINTAGES

<i>Champagne</i> HEIDSIECK & CO <i>Monopole Blue Top Brut</i>	\$55
<i>Champagne</i> PERRIER-JOUËT <i>Belle Époque 2013</i>	\$190
<i>Champagne</i> PIPER-HEIDSIECK <i>Cuvée Brut Reims NV</i>	\$75
<i>Marlborough</i> CLOUDY BAY <i>Sauvignon Blanc 2022</i>	\$65
<i>Burgundy</i> DOMAINE BOUARD-BONNEFOY <i>Bourgogne Blanc 2017</i>	\$65
<i>Napa Valley</i> DUCKHORN VINEYARDS <i>Sauvignon Blanc 2021</i>	\$50
<i>Sonoma County</i> HANZELL VINEYARDS <i>Chardonnay 2014</i>	\$140
<i>Napa Valley</i> FAR-NIENTE WINERY <i>Chardonnay 2020</i>	\$95
<i>Saint-Émilion</i> CHÂTEAU LASSÈGUE <i>Grand Cru 2017</i>	\$75
<i>Washington State</i> BETZ FAMILY VINEYARDS <i>Clos de Betz 2014</i>	\$75
<i>Napa Valley</i> SILVER OAK <i>Cabernet Sauvignon 2018</i>	\$185
<i>Tuscany</i> ENEO <i>Montepeloso 2018</i>	\$70

CHEESE

TASTING

GOUDA

Dutch, goat's cheese, semi hard gouda style goats cheese

CAMEMBERT

French, cow's milk, soft ripened molded with white rind

DRUNKEN GOAT

Spain, goat's milk, semi hard, sweet and smooth, has been soaked in Double wine

CAMBOZOLA

German, cow's milk, blend of creamy Camembert with blue Gorgonzola

*The cheese tasting plate is accompanied by walnuts,
dried apricots, breads and crackers*

GELATERIA

GELATO

chocolate, vanilla, strawberry

SORBETTO

lemon, kiwi, mango

FROZEN YOGURT

Greek, banana, strawberry

VEGAN GELATO

chocolate, vanilla

SAUCES

butterscotch, chocolate

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DESSERTS

CREATIONS

COCONUT CHOCOLATE MERINGUE & CHOCOLATE
CARMEL NOUGAT

strawberry coulis, bittersweet chocolate sauce, raspberry sorbetto

ROASTED PINEAPPLE WITH MACADAMIA BRITTLE **CN**
rum butter sauce

SUNDAE

CARMEL PASSION FRUIT **GF**
passion fruit sorbetto, dark chocolate cookie crumbs

HOT SOUFFLÉ

PISTACHIO **CN**
vanilla anglaise

NO SUGAR ADDED

APPLE STRUDEL **NS** **CN**
vanilla sauce, vanilla gelato

SELECTION OF FRESH FRUITS
Greek lemon yogurt

PETIT FOURS

*cream puff
white chocolate truffle
chocolate cake
hazelnut crunch*

SOMMELIER DIGESTIVE RECOMMENDATIONS

EAUDE VIE JACO POLI MOSCATO	\$30
SINGLE MALT SCOTCH LAPHROAIG 25 YRS, ISLAY	\$75
COGNAC Frapin VIP	\$45
LIQUEUR VEP GREEN CHARTREUSE	\$26
LIQUEUR VEP YELLOW CHARTREUSE	\$26