

AUGUST 2010

# A LA CARTE DINNER

## *STARTERS*

PAN SEARED DUNGENESS CRAB CAKE WITH  
FRIED QUAIL EGG & MUSTARD SEED BUTTER 13

FRESH HAMACHI SASHIMI SEARED IN SHICHIMI TOGARASHI  
ON GRILLED WATERMELON 12

MOREL MUSHROOMS IN BROWN BUTTER  
AND SHALLOTS ON BRIOCHE CROUSTADE 10

CAPRESE TOWER WITH VINE TOMATO,  
FRESH MOZZARELLA, BASIL AND SWEET ONION 9

ROASTED SWEET CORN AND ASPARAGUS SOUP 6

FRISÉE & RADISH SALAD WITH STILTON, MICRO SCALLION, AND  
WALNUTS IN CITRUS WHOLE GRAIN MUSTARD VINAIGRETTE 7

BUTTER RIPE HASS AVOCADO TOPPED WITH BABY ARUGULA,  
GOAT CHEESE AND BEEF CHORIZO 8

## *ENTRÉE*

PAN SEARED PACIFIC IVORY KING SALMON WITH  
KUMQUAT BUTTER AND COCONUT CURRY RISOTTO 26

PAN ROASTED NEW ZEALAND BLUE NOSE WITH CITRUS  
POMEGRANATE BUTTER & BASIL MINT COUS COUS 25

OVEN ROASTED JIDORI FARMS POUSSIN WITH  
BRAISED NAPA CABBAGE, SERRANO HAM & FENNEL 24

BRAISED SONOMA LAMB SHANK IN SANGIOVESE WITH  
CANNELLINI BEAN AND BANANA FINGERLING POTATOES 24

CHARBROILED DRY CREEK FARMS RIBEYE AND CABERNET GLACE  
SERVED WITH GARLIC WHIPPED POTATOES & STEAMED ASPARAGUS 28

## *DESSERT*

CRÈME BRULEE WITH VANILLA SUGAR 6

GRANNY SMITH APPLE TART EN PHYLLO PASTRY  
WITH VANILLA BEAN ICE CREAM 6

CHOCOLATE FLOURLESS CAKE LAYERED  
WITH CHESTNUT AND MASCARPONE FILLING 6