

FIRST COURSE

- Market Soup** *Chef Inspiration* 8
- Smoked Salmon Quesadilla**, tomato, smoked gouda, sweet onions 15
- Fried Calamari**, *olives, pickled fennel, saffron aioli* 14
- Grilled Cheese**, *Truffle Tremor, green apple, arugula, pecans* 12
- Ahi Tuna Tartare**, *haricot verte, quail egg, mustard caper vinaigrette* 14
- Citrus Poached Shrimp**, *grapefruit, avocado, orange coriander dressing* 16
- Albacore ceviche tostadas**, radishes, avocado, shiso, spicy miso 14
- Farmer's Market Salad**, *baby greens, California raisins, hazelnuts, lemon vinaigrette* 9
- Caesar Salad**, *parmesan crouton, basil, lemon* 14
- Chinese Chicken Salad**, *spicy chili dressing and wonton noodles* 14
- Frisee and Asparagus Salad**, *toasted brioche with gruyere, prosciutto and egg* 13
- Chopped Salad**, *currants, blue cheese, bacon, chicken, hardboiled egg* 15

MID COURSE

- Grilled Flatbread**, *Chef's Daily Inspiration* 14
- Carlsbad Mussels**, *orzo, saffron broth, fennel, herbs* 14
- Orecchiette Pasta**, *mushrooms, cipolini, arugula* 19
- Torchio Pasta**, *cherry tomatoes, spring squash, shrimp, basil pesto* 28
- Shrimp Risotto**, *lemon, basil, parmesan broth* 25

MAIN COURSE

- Roasted Jidori Style Chicken**, *cipolini, baby carrots, haricot vert, mushroom consommé* 23
- Seared Albacore Tuna**, *baby potatoes, frisee, asparagus, bacon, Sauce Gribiche* 25
- Crispy Skin Salmon**, *farro, fava beans, double poultry broth, American caviar* 26
- Tasty Burger**, *crispy onions, cheese, condiments* 15
- Thick Cut Bone-In Pork Chop**, *red cabbage, granny smith apples, fennel, cider au jus* 26
- New York Steak**, *broccolini, porcini scalloped potatoes, au poivre sauce* 29
- Rack of Lamb**, *moroccan spice, chickpeas, green beans, roasted tomatoes* 32