

DINNER

seventy five dollars per person
includes an appetizer, entree, dessert, and coffee or tea
credit card only

french onion soup ✓
gruyere cheese, crostini

green pea soup AVG ✓ V²
english peas, urfa, pepitas

chilled couscous AVG
chickpeas, spinach, cucumber, red onion, slivered almonds, feta,
sundried tomato vinaigrette
**vegan without feta

grilled pear salad
spinach + frisee, blue cheese, toasted pepitas, smoked almonds,
honey vinaigrette

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cauliflower korma ✓ AVG V²
coconut squash puree, tamarind chutney, sesame seed, mango,
cilantro

blackened salmon
orzo, roasted tomato, wilted spinach

chicken diane
whipped potato, grilled broccolini, brandy mushroom sauce

spring duck
curried carrot puree, green beans, blackberry gastrique

..... DESSERT

glazed strawberry cheesecake
house-made whipped cream

creme de catalana
cinnamon, candied citrus

seasonal fresh fruit ✓ V² AVG

sorbet + gelato ✓ V² AVG
seasonal flavors

Consuming raw or undercooked meat, poultry, seafood, fish,
shellfish or eggs, may increase your threat to food borne illness,
especially if you have a medical condition.

EXECUTIVE CHEF LEO MOSLEMIAN