

Main Plates

Roasted Imperial Valley Jidori Chicken Breast **31**
Black Garlic Mashed Potato Spring Rolls, Green Beans, Mandarin Orange Sauce

Seared Viking Village Scallops **37**
Butternut Squash Risotto, Brown Butter Sauce, Crispy Sage

Grilled Swordfish **36**
Sweet Corn and Navy Bean Succotash, Olive Sauce

Parmesan Crusted Wild King Salmon **35**
Maine Lobster Angel Hair Pasta, Tahitian Vanilla Sauce

Pan Seared Ahi Tuna **38**
Ginger and Lemongrass Braised Carrots, Lentil Confetti, Citrus Sauce

Roasted Rack of Lamb **36**
Eggplant Potato Pavé, Eggplant Caviar, Natural Lamb Jus

Grilled Beef Tenderloin **42**
Horseradish Gnocchi, Heirloom Carrots, Pinot Noir Sauce

Forest Mushroom Wellington **28**
Sautéed Spinach, Yellow Bell Pepper Coulis

New York Steak **37**
Asparagus Flan, Marble Potatoes with Caramelized Leeks, Morel Sauce

Smoked Apple-Glazed Pork Chop **33**
Potato Pavé, Apple Frisee Salad with Candied Walnuts

EXECUTIVE CHEF LEWIS BUTLER
SOUS CHEF MICHAEL WEBB SOUS CHEF CALE FALK

Starters

Maine Lobster Bisque	9
Avocado Crème Fraîche, Lobster Fritters	
Caramelized Onion Consommé	9
Fontina Cheese Ravioli, Crispy Shallots	
Artisan Cheese Plate	18
Coastal and American Cheeses, Fig Bread, Cherry Compote	
Ahi Trio Tasting	20
Searred Rare with Yuzu Sauce, Tartare with Avocado Mousse, Spring Roll	
Organic Cherry Tomato and Goat Cheese Tart	14
Caramelized Onions, Arugula Salad, Balsamic Reduction	
Bib Lettuce Salad with White Balsamic Espresso Reduction	14
Roasted Shallot Dressing, Candied Pine Nuts, Crispy Shallots, San Joaquin Cheese	
Duck Prosciutto with White and Green Asparagus	19
Orange Segments, Foie Gras Dressing	
Baby Red and Green Romaine Salad	16
Parmesan, Tofu Caesar Dressing	
Steamed Carlsbad Mussels	18
Sweet Maui Onions, Roasted Cherry Tomatoes, Gribiche Sauce	
Seasonal Farmers Market Vegetable Salad	15
Seasonal Vegetables, Celery Root Puree, Basil Oil Drizzle	
Carlsbad Blond Oysters	19
Tequila Granite	