

Burgers & Gourmet Sandwiches

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| Gourmet Hamburger | 10 |
| <i>Niman Ranch hormone free, salad or sweet potato fries. Add 1.00 for cheese</i> | |
| Turkey Burger | 11 |
| <i>fresh ground turkey breast ground here, hint of lemongrass & thyme, salad or sweet potato fries</i> | |
| Crab Cake Sandwich | 11 |
| <i>Crispy crab cake patty, sweet chili aioli, lettuce, tomato, organic greens or sweet potato fries</i> | |
| Pulled BBQ Pork Sandwich | 10 |
| <i>Smoked BBQ sauce, cole slaw side, organic greens or sweet potato fries</i> | |

Starters / Small Plates

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| Sweet Potato Fries | 4 |
| <i>with sweet chili aioli dipping sauce</i> | |
| Tokyo Tartar | 14 |
| <i>Diced ahi tuna, sriracha, mango, ginger, wasabi aioli, ponzu, with wonton chips, bell pepper garnish</i> | |
| Spicy Chicken Mini Drumsticks | 8 |
| <i>Ranch style dressing, carrot and celery sticks</i> | |
| Starter Ravioli | 8 |
| <i>Shitake mushroom ravioli with artichoke hearts & brown butter lemon sauce</i> | |
| Prawns and White Beans | 10 |
| <i>Mint, basil, tiger prawns wrapped with smoked bacon, warm organic white beans, truffle oil</i> | |
| Sashimi | mp |
| <i>Our chef's nightly inspiration.</i> | |

Salads / Soup

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| Soup du Jour | 6 |
| <i>From our own recipes, daily seasonal soup</i> | |
| Beet Salad | 8 |
| <i>Red and gold organic beets, arugula, red onions, lemon vinaigrette, balsamic reduction Add goat cheese \$1</i> | |
| Shaved Fennel Salad | 9 |
| <i>Mixed organic greens, bacon wrapped dates, toasted walnuts & Meyer lemon vinaigrette</i> | |
| Grilled Octopus Salad | 8 |
| <i>A house favorite; pickled red onions, red grapes, parsley, olive oil poached potatoes & herbs</i> | |
| Rocket Salad | 9 |
| <i>Rocket (arugula), breaded artichoke, marinated pearl onions, goat cheese & Meyer lemon vinaigrette</i> | |

Vegetarian / Vegan

*Extra sides may be ordered: red chard, eggplant, baby bok choy, sautéed spinach, or mash potatoes -- \$4
indicates vegan options.

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| Exotic Sweet Savory Ravioli | 16 |
| <i>Shitake mushroom ravioli, sweet chili mango sauce, coconut milk & hint of mint</i> | |
| Shitake Ravioli and Artichoke Hearts | 16 |
| <i>Shitake mushroom ravioli, artichoke hearts & brown butter lemon sauce</i> | |
| Butternut Squash Ravioli | 16 |
| <i>with spinach, fresh sage & parmesan in herb butter sauce, balsamic reduction</i> | |
| Moroccan Tagine* | 15 |
| <i>Chick peas, diced tomato, spinach, tofu, aromatic spices, tahini & pita bread</i> | |
| Quinoa and Tofu* | 17 |
| <i>Gluten free, mushrooms, summer squash, zucchini, red bell pepper & tahini garnish</i> | |

TRIPTYCH

Meat / Seafood

Veggie sides may be ordered. red chard, eggplant, baby bok choy, sautéed spinach, or mash potatoes -- \$4

Grilled Mahi-mahi

Line caught, chili rubbed with poblano & Serrano, Southwest polenta, grilled red pepper & cilantro pesto, grilled zucchini and baby carrot, basil oil 18

Warm Duck Salad

Pan seared "Maple Farms" duck breast, organic baby spinach, grapefruit segments, goat cheese, roasted wasabi almonds, ginger citrus vinaigrette 18

Breaded Pork Loin

Breaded tender loin, Dijon mustard & thyme, garlic mash potatoes, seasonal vegetable, apricot jalapeño sauce 17

Osso Buco

Braised pork, polenta with hints of cinnamon-nutmeg, gremolata, smoked bacon garnish 18

Lamb Chops

Triptych of French cut lamb, mashed potatoes, Blue Lake beans, Romesco & shaved Parmesan 20

Grilled Sirloin Steak

Mashed potatoes, red chard, lemon thyme truffle butter, delicious demi glaze 22

Pan Seared Sustainable Salmon

Risotto, cherry tomatoes, lemon infused fennel and organic greens garnish 19

Walrus Butter Fish

Succulent white fish, tandoori glaze, cucumber raita, couscous & baby bok choy 19

Paella Suprema

Classic style; saffron, sofrito, prawns, calamari, mussels, clams, chicken & chorizo
Individual Paella 18 To Share Paella (feeds 2) 34 Family Style paella (feeds 3-4) 59

Desserts

Gelato Sandwich

Triptych chocolate chip cookie, fresh strawberry, milk chocolate & vanilla bean gelato 9

Warm Chocolate Molten Cake

Chocolate soufflé cake with a dark chocolate truffle center 10

Pear Tart

Poached pears, almond cream, pâté sucrée shell, apple glaze, vanilla gelato 8

Trilogy Chocolate Mousse Cake

White chocolate, milk chocolate and dark chocolate mousse layered cake 9

Triptych of Crèmes Brûlée

A sampler of three different flavor varieties with berry flambé 9

After dinner

Vintage Port

Robert Hall 2006, Paso Robles, California 10

Triptych is available for private parties and groups. Please inquire with your server.

Chef de Cuisine Felipe Gonzales

* 18% suggested gratuity for parties over six

* Cash, checks, Visa & MasterCard