

HARVEST MENU

A FRESH NEW FUSION OF CALIFORNIA COOL
AND MEDITERRANEAN INSPIRED TASTE

APPETIZERS

WATERMELON SALAD #GFV

Mint, toasted almonds, organic greens, balsamic vinegar, greek olive oil and sea salt

FATTOUSH SALAD #GFV

Chopped lettuce, tomatoes, feta cheese, cucumbers, mint, pita croutons

RARE SEARED TUNA MERIDIONALE #GF

Eggplant, grilled artichoke, tomato confit, peppers, olives, basil pinenut emulsion

CAL-MED SOUPS #GFV

Hot cauliflower veloute with parmesan custard, chilled plum tomato soup with minced pesto

GRILLED PRAWNS #GF

Spicy pepper oil, garlic chips, lemon aioli

SIGNATURES

ROASTED & STUFFED ZUCCHINI V

Fresh ricotta, seasoned bread crumbs, Parmigiano-Reggiano cheese, fra diavolo sauce

ROASTED BEET SALAD #GFV

Quinoa, Hass avocado, wild arugula with citrus-Caesar vinaigrette

ENTRÉES

CARAMELIZED SCALLOPS

Sweetcorn-lemon risotto, herb butter sauce

BRAISED SHORT RIBS

Truffle polenta, Swiss chard, zinfandel wine reduction

SEARED DUCK BREAST #GF

Olive oil poached fingerlings, blackberry-peppercorn glaze

PAN SEARED BRANZINO #GF

Toasted farro, carrot puree, citrus oil

CLASSICS

APPETIZERS

SOUP OF THE DAY

Ask your waiter for today's special

GARDEN SALAD #GF

Garden greens with cherry tomatoes, shaved Parmesan cheese tossed in a light vinaigrette

PRAWN COCKTAIL

Shredded lettuce, Marie Rose sauce

COUNTRY HOUSE PATE

Grilled baguette and onion marmalade

ENTRÉES

GRILLED CHICKEN BREAST #GF

Sautéed seasonal vegetable and natural jus

OVEN ROASTED SALMON #GF

Grilled vegetables and a warm lemon herb dressing

GRILLED MANHATTAN

STRIP STEAK* #GF
Sautéed seasonal vegetable and red wine sauce

FLATBREAD

SONOMA

Roasted peppers, sausage, olives, oregano, shaved reggiano

BIANCA V

Ricotta, fresh mozzarella cheese, roasted garlic, portobello mushrooms

SIGNATURES

MARGHERITA V

Buffalo mozzarella cheese, tomato, fresh basil

GRILLED VEGETABLE V

Olive tapenade, artichoke hearts, pesto, goat cheese

SPAGHETTI "PUTTANESCA" #GFV

Plum tomatoes, anchovies, olives, capers

SIGNATURES

ROASTED RACK OF LAMB*

Creamy Orzo, blistered tomatoes, homemade basil pesto, toasted pistachios

ROASTED BEEF TENDERLOIN* #GF

Grilled asparagus and fork crushed potatoes with a Cabernet wine jus

PASTA PRIMAVERA #GFV

Lightly grilled vegetables with olive oil, garlic and herbs

ASSORTED VEGETABLE PLATE

Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

TODAY'S PIE

Ask your server for this evening's classic pie. Served with mashed potatoes and vegetables

Express and kids menu available upon request. # Gluten-free, GF lactose-free, and V vegetarian options available. Ask your waiter. *Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.