



HARVEST MENU

A FRESH NEW FUSION OF CALIFORNIA COOL
AND MEDITERRANEAN INSPIRED TASTE

APPETIZERS

GRILLED PRAWNS [#]^l

Spicy pepper oil, garlic chips, lemon aioli

WATERMELON SALAD [#]^l^v

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

CAL-MED SOUPS [#]^v

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

SIGNATURE

ROASTED BEET SALAD [#]^l^v

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

FLATBREADS

SONOMA

Roasted peppers, sausage, olives, oregano, shaved reggiano

BIANCA ^v

Ricotta, fresh mozzarella cheese, roasted garlic, portobello mushrooms

SIGNATURE

MARGHERITA ^v

Buffalo mozzarella cheese, tomato, fresh basil

ENTRÉES

CARAMELIZED SCALLOPS [#]

Sweetcorn-lemon risotto, herb butter sauce

SPAGHETTI "PUTTANESCA" [#]^l^v

Plum tomatoes, anchovies, olives, capers

PAN SEARED BRANZINO [#]^l

Toasted farro, carrot puree, citrus oil

SIGNATURES

HERB-CRUSTED CHICKEN BREAST [#]^l

Roasted squash, Provençal tomatoes, lemon essence

GRILLED SHRIMP AND SPINACH SALAD [#]

Oven roasted tomatoes, feta cheese and lemon vinaigrette

GRILLED CHICKEN SANDWICH

Baguette, gouda cheese, chipotle aioli

[#] Gluten-free, ^l 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.

LUNCH N2