# A FRESH NEW FUSION OF CALIFORNIA COOL AND MEDITERRANEAN INSPIRED TASTE

#### **APPETIZERS**

#### **ROASTED & STUFFED ZUCCHINI**

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

# SERRANO HAM WRAPPED DATES

Manchego cheese and membrillo

# GRILLED PRAWN & ARUGULA SALAD Pickled peppers, shaved fennel, sliced pears,

crumbled feta cheese with lemon-oregano vinaigrette, basil oil

### MEDITERRANEAN WEDGE

Iceberg lettuce, crispy pancetta, Gorgonzola, sun-dried tomato vinaigrette

#### ANTIPASTI SALAD

Mixed field greens, kalamata olives, provolone cheese, dried salami with red wine dressing

#### ROASTED BEET SALAD

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

#### CHARCUTERIE PLATE

Chef selection of cured meats served with flatbread crisps, fruit compote, cornichons, and whole grain mustard

### FLATBREADS

#### MARGHERITA

Buffalo mozzarella cheese, tomato, fresh basil

#### BIANCA

Ricotta, fresh mozzarella cheese, roasted garlic, portobello mushrooms

#### GRILLED VEGETABLE

Olive tapenade, artichoke hearts, pesto, goat cheese

#### FIG & PROSCIUTTO

Caramelized onions, balsamic, fontina cheese

# ENTRÉES

# CARAMELIZED SCALLOPS Green beans, piquillo peppers, toasted

almonds, romesco sauce

# HERB-CRUSTED CHICKEN BREAST

Roasted squash, Provençal tomatoes, lemon essence

#### PAN-SEARED ATLANTIC SALMON Grilled vegetable couscous, balsamic vinegar

#### **ROASTED RACK OF LAMB\***

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

#### ROASTED BEEF TENDERLOIN\*

Grilled asparagus and fork crushed potatoes with a Cabernet wine jus

#### FISHERMAN'S STEW

San Marzano tomatoes, mussels, clams, prawns, garlic toast

### PENNE PASTA "PRIMAVERA"

Mixed roasted mushrooms, grilled vegetables, Marsala-mushroom cream sauce