



## cold appetizers

simple green salad  
frisée, baby arugula, organic greens  
local heirloom tomatoes, brie cheese crouton  
cabernet vinaigrette

baby arugula  
endives, grilled pears, stilton blue cheese  
toasted macadamia nuts & aged aceto balsamico

maine lobster salad  
citrus vinaigrette, mango sabayon, crispy orange lavash

caprese esperanza  
marinated heirloom tomatoes, buffalo mozzarella  
tomato water gelée, basil oil

tuna tartare  
baja tuna, viet-style garlic-chile vinaigrette  
wasabi ice cream

romaine salad  
hearts of romaine, parmigiano-reggiano  
white anchovies&garlic dressing

## soups

pea soup  
sautéed lobster and sweet peas

butternut squash soup  
thai curry, coconut scented scallops, vanilla oil

## hot appetizers

lobster risotto  
crispy reggiano, sweet peas  
parmesan-infused oil

seared scallops  
lemon-caper vinaigrette, golden raisins  
cauliflower purée

potato gnocchi  
parmesan emulsion, squash purée, alto adige speck ham



## fish

local blue-fin tuna  
rosemary-potato confit & zinfandel reduction

blue prawns  
seven grain "risotto", garlic butter, smoked tomato broth

spicy baja lobster  
spring pea "cappuccino", indian curry & coconut broth

seafood trio  
sea bass, lobster tail & snapper  
tomato picada, saffron aioli, romesco "dust"

pan-roasted turbot  
warm baby spinach salad, smoked bacon vinaigrette  
vidalia onion chutney & "sangria" reduction

## meat

slow cooked suckling pig  
mango confit, spiced reduction, horchata "cream"

angus beef tenderloin  
sunchoke purée, onion marmalade, potato au gratin

organic chicken breast  
olive mashed potatoes, tomato confit, tuscan olive oil

"mar y montaña"  
braised veal & sautéed baja lobster  
salsify purée, merlot-vanilla reduction, carrot confit

grilled new york  
morel mushroom purée, baby vegetables, chipotle sauce

## vegetarian

curried tofu  
saffron potatoes, toasted cashews, tamarind-soy broth

porcini risotto  
shaved reggiano & truffled sage oil

*Chef Sergio Howland*