



WINTER 2017 DINNER



APPETIZERS

Choice of

FRIED GREEN TOMATO SALAD

burrata cheese, basil, hawaiian lava salt, extra-virgin olive oil, balsamic gastric

PURPLE ARUGULA & PEACH SALAD

shaved coconut, alfalfa sprouts, feta cheese, meyer lemon vinaigrette

ALBACORE TUNA POKE

avocado, cucumbers, toasted sesame seeds, fresh dill, scallion, lime sriracha aioli, crispy lotus root

MAINS

Choice of

CHICKEN ROULADE

stuffed with wilted arugula & caramelized onions, blistered cherry tomatoes roasted peppers

GRILLED SWORDFISH

sauté mustard green, caramelized fingerling potatoes, greek yogurt chimichurri sauce, balsamic reduction

GO VEGAN ENCHILADA

carrot puree, roasted rainbow cauliflower, saffron zucchini, crispy quinoa, cashew cheese, natural sauce

PARMESAN CRUSTED PORK CHOP PAILLARD

heirloom tomato salad, burrata cheese organic baby arugula salad

DESSERT

Choice of

YUZU PANNA COTTA

sesame seed tuille, fresh lime zest

STRAWBERRY SHORTCAKE

shortbread, strawberries, chantilly cream

CHOCOLATE BRIOCHE BREAD PUDDING

crème anglaise, vanilla bean gelato