



# LUNCH



# APPETIZERS & SALADS

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## WARM SELECTION OF BREADS

cucumber furikake, shiso, black sesame (G.R.)

## KING SALMON TARTARE

cucumber furikake, shiso, black sesame (G.R.)

## ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar (VGN.N.R)

## HERB LABNEH

Pistachio oil, confit garlic, tamarind (G.V.N.)

## STRAWBERRY GAZPACHO

fermented strawberries, chive oil, cracked black pepper (VGN)

## SWEET SHRIMP CRUDO\*\*

shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)

## PUGLIAN BURRATA

fermented new season cherries, jamaica, black pepper (V.G.)

## PACIFIC AHI TUNA NICOISE SALAD\*\*

grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)

## LITTLE GEM CAESAR

baby gem, avocado, olive oil toasted breadcrumbs (G.V.)

## CHARRED GREENS

grilled endive, spring vegetables, cilantro vinaigrette (V)

## RED QUINOA SALAD

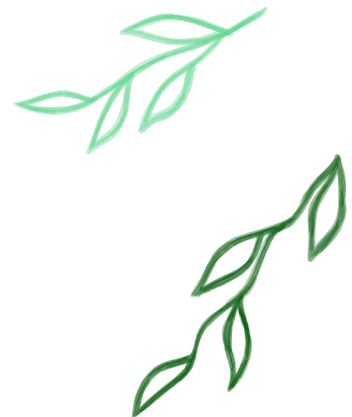
meyer lemon, spiced tomato jam, tempura squash blossom (VGN.G.)

## HOUSE CHICKEN SALAD

crispy pancetta, walnuts & banyuls dressing (N.P.)

## ADD

steak    salmon\*\*    grilled prawns\*\*    chicken



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

## ENTRÉES

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### ROASTED SEA SCALLOPS\*\*

spring pea risotto, mint, lemon compote (S.A.)

### ROASTED ARCTIC CHAR\*\*

spiced fennel salad, heirloom tomatoes, asparagus (A)

### WHOLE GRILLED DORADE\*\*

pickled ramp gremolata, wiled dandelion greens, lemongrass vinaigrette (A)

### JIDORI CHICKEN

crispy cabbage, pancetta, coriander coconut broth (P)

### TERRACE BURGER

lettuce, tomato, onion, shoestring fries (G)

### GRILLED SKIRT STEAK

citrus chimichurri, peppercorn jus, steak fries

### SHRIMP PAPPARDELLE

sweet and sour chili oil, english peas, napa cabbage (S.G.)

### SPRING PEA TORTELLINI

ricotta, Meyer lemon, sunflower seed pesto (G.V.)

### RIGATONI BOLOGNESE

beef, veal, parsley, parmesan (G.A.)

### MUSSEL AND CLAM RADIATORI\*\*

white wine saffron emulsion, soft herbs (G.S.A.)

### CORN AGNOLOTTI

chanterelles, chives, parmesan, black truffle (G.V.)

## SIDES

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### ROASTED MAITAKE MUSHROOMS (V)

### LOCAL SUGAR SNAP PEAS

warm Thai vinaigrette, crushed peanuts, Thai basil (V)

### CHARRED BROCCOLINI (N. V.)

### SHOESTRING FRIES (V)

### POMME PURÉE (V)

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