



LUNCH



APPETIZERS & SALADS

WARM SELECTION OF BREADS

house made rolls, local sesame bread, cultured butter (G)

KING SALMON TARTARE

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

ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar (V.N.)

HERB LABNEH

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

STRAWBERRY GAZPACHO

pickled strawberries, basil 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, polenta bread (V.G.)

PACIFIC AHI TUNA NICOISE SALAD**

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

LITTLE GEM CAESAR

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

CHARRED GREENS

grilled endive, spring vegetables, cilantro vinaigrette (V)

RED QUINOA SALAD

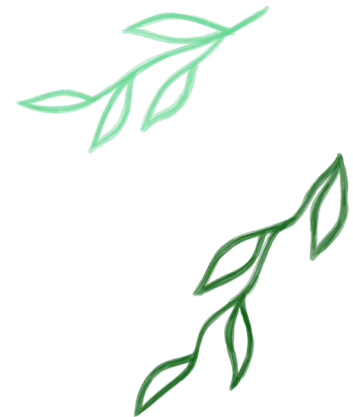
meyer lemon, spiced tomato jam, tempura squash blossom (VGN.G.)

HOUSE CHICKEN SALAD

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

ADD

steak 28 salmon** 25 grilled prawns** 20 chicken 18



*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

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, wilted 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

ROASTED MAITAKE MUSHROOMS (V)

LOCAL SUGAR SNAP PEAS (N.V.)

CHARRED BROCCOLINI (N.V.)

SHOESTRING FRIES (V)

POMME PURÉE (V)

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