



Starters

Cashew Blood Orange Salad (GF)

Seasonal greens, cashew, blood orange, candied cranberries, shaved fennel, sesame vinaigrette.

14

Roasted Corn Griddle Cake

With tomatillo salsa, black beans, pickled onions, cojita.

18

Rare Seared Ahi (GF)

With avocado, cucumber, olive oil, smoked chili flakes, preserved lemon.

19

Entrees

Vegetarian Green Curry (GF)

House made coconut green curry, seasonal vegetables, jasmine rice.

22

Chicken Creole (GF)

Boneless chicken, creole seasoning, tomato-pepper sauce, over rice. With side cornbread.

26

Lamb Shank “Osso Bucco”

Hind shank braised with red wine, demiglace, tomatoes, garlic, and herbs. With gremolata, barley pilaf, and sautéed spinach.

29

(GF) *Gluten-free optional available. Sub barley pilaf for choice of rice or potatoes.*

Dungeness Crab Stuffed Prawns

Prawns, stuffed with Dungeness crab filling, garlic herb butter, red pepper aioli, red potatoes, seasonal vegetables.

34

Desserts by Lacie - 6

Blood Orange Almond Cake (GF)

With candied ginger, whipped cream.

Chocolate Marquis Mousse

With mocha creme anglaise, shortbread cookie.

(GF) *Gluten-free except for cookie*

(GF) Denotes gluten-free