



6/12/08

STARTERS

Soup du Jour

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"Limoncello" Cured Salmon, Chopped Egg, Pickled Shallots, Capers,
Horseradish Cream 10.95

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Andouille "Larded" Jumbo Scallops, Pomegranite Syrup, Fresh Sage 10.75

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Tuna Tataki¹

Seaweed Salad, Crab Dynamite² Gratin,³ Wontons, Soy-Mirin Reduction 11.75

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Prince Edward Island Mussels, Simmered in Spicy "Bloody Mary" Broth
and Roasted Garlic, Fresh Herbs 8.95

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Cajun Fried Oysters, Sliced Kosher Pickles, Thai-Chili Aioli 11.50

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Jumbo Lump Crab Sautéed in Orange Muscat Reduction,
Golden Raisins, Grilled Sourdough 11.95

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Fried Calamari and Onion Rings, Horseradish Barley- Malt Aioli 9.50

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Mediterranean Plate

Goat Cheese, Rosemarino Ham, Roasted Garlic, Olive Tapenade 10.75

Salads

Fresh Arugula and "Maytag" Blue Cheese

Candied Pecans, Dried Cherries, Applewood Bacon, Port Dijon Vinaigrette 7.75

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Chopped Greek Salad

Cherry Tomatoes, Cucumbers, Pepperocchini, Feta, Olive Tapenade 8.95

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Warm "Laura Chenel" Sonoma County Goat Cheese

Baby Spinach, Roasted Red Peppers, Pistachios and Blackberry Vinaigrette 9.50

1. tataki - diced sushi grade tuna 2. dynamite - Classic Japanese mayonaise + sriacha chili sauce 3. broiled until crispy

For the consideration of others we request no separate checks for parties of 6 or more
18% gratuity added for parties of 8 or more