

Dinner Menu

Appetizers

CAESAR SALAD

red and green gem lettuce,
shaved parmesan, croutons, anchovies

CHICORIES (V)

sheep's milk feta, citrus bread crumbs,
fried capers, green goddess dressing

SPRING PEA SALAD (VB) (GF)

snow, snap and English peas, mâche,
tendrils, citrus, radish, mint, dill, carrot,
Meyer lemon vinaigrette

CHEESE BOARD (V)

with honeycomb, fruit and nut bread,
Marcona almonds

LOBSTER BISQUE

crème fraîche, fennel crisp

FRENCH ONION SOUP

caramelized onions, beef jus,
crostini, Gruyère cheese

GRILLED OCTOPUS (GF) (DF)

crushed marble potatoes,
sweet Italian salsa verde

JUMBO SCALLOPS (GF) (DF)

butternut squash purée, chili crisp,
micro herbs, sage foam

Entrées

BUTTERNUT SQUASH RISOTTO (V) (GF)

braised leeks, winter greens

FUSILLI AL FERRETTO (VB)

cauliflower Mornay,
exotic mushrooms, winter greens

MISO GLAZED BLACK COD

forbidden rice, Taiwanese spinach,
maitake mushrooms, ginger-dashi broth

GRILLED KING SALMON STEAK

tomato on the vine, lemon parmesan farro,
basil-macadamia nut pesto

KUROBUTA PORK CHOP

brown butter spaetzle, winter greens,
mustard seed caviar, cider jus

GRILLED GRASSFED RIBEYE

blue cheese stuffed tomato,
Hasselback potato, garlic butter

SHORT RIB BOURGUIGNON (GF)

celery root purée, thumbelina carrots,
pearl onions, exotic mushrooms

BRAISED LAMB SHANK (DF)

saffron-sour cherry couscous,
winter vegetables, Moroccan spiced jus

Desserts

BERRIES ATHENAEUM (V)

vanilla bean ice cream, assorted berries,
cookie, Grand Marnier liqueur

COCONUT BREAD PUDDING (V)

crème anglaise, rum-coconut ice cream,
infused pineapple

WHITE CHOCOLATE CHEESECAKE (V)

cranberry orange compote,
white chocolate gingerbread streusel

SPANISH FLAN (V) (GF)

vanilla, cara cara, Catalan foam

CHOCOLATE BUDINO (V) (GF)

Italian chocolate pudding, caramel, sea salt,
and whipped crème fraîche

POACHED PEAR ALMOND CAKE (V)

port, almond sponge, spiced ginger crumble,
homemade ginger frozen yogurt

HAZELNUT COFFEE GATEAU (V)

hazelnut sponge dipped in praline chocolate,
coffee crèmeux, gold chocolate feuilletine,
princess flowers, crispy white chocolate pearls,
caramel sauce

HOUSEMADE ICE CREAM (V) & SORBET (VB)

1 scoop - 2 scoops - 3 scoops

Ice Cream: Vanilla | Chocolate

Bourbon Butterscotch | Rum-Coconut

Sorbet: Pear | Coconut

Frozen Yogurt: Horchata

Coffee & Tea

Coffee

Espresso

Cappuccino/Latte

Americano

Macchiato

extra shot add

Hot Chocolate

Organic Loose Tea

Earl Grey

Mao Jian Jasmine

Assam Black

Chamomile

Moroccan Mint

Gunpowder Green

*"Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness"*



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE