

Beginnings

Pea Salad and Pepper Vinaigrette	12	Vegan Cauliflower Bisque	12
Tendrils, Shoots, Snap Peas, Pecorino cal 310, fat 15g, carb 41g, prot 9g		Parsley and Chive Pesto, Preserved Lemon cal 270, fat 5g, carb 46g, prot 11g	
Baby Kale Salad	12	Ahi Sashimi	16
Strawberry, Goat Cheese, Meyer Lemon Vinaigrette cal 210, fat 14g, carb 19g, prot 5g		Radish, Citrus-Shoyu Reduction, Sesame Seeds cal 150, fat 2g, carb 18g, prot 15g	
Salmon Carpaccio	14	Chef's Selection of Artisan Cheeses	18
Preserved Lemon, Green Goddess Dressing, Baguette Lace cal 210, fat 7g, carb 24g, prot 15g		Sourdough Crostini, Fruits and Nuts cal 400, fat 26g, carb 23g, prot 21g	

Simply Protein

Lamb Chops ^	28
Demi cal 270, fat 16g, carb tr, prot 31g	
Organic Chicken Breast	20
Demi cal 200, fat 9g, carb tr, prot 34g	
Pan Seared Scallops ^	24
Lemon cal 100, fat 8g, carb tr, prot 30g	
Seared Ahi ^	26
Tamari cal 170, fat 2g, carb 6g, prot 36g	
Pan-Seared Duck Breast ^	24
Ginger Glaze cal 320, fat 18g, carb 6g, prot 31g	

Additions

Pea Risotto	8
Fresh Herbs, Pecorino cal 250, fat 3g, carb 49g, prot 9g	
Roasted Potatoes	7
Dill, Garlic cal 190, fat 7g, carb 28g, prot 3g	
Braised Greens	6
Shallots, Cider Vinegar Cal 90, fat 5g, carb 10g, prot 4g	
Corn and Edamame	6
Radish, Togarashi cal 140, fat 8g, carb 12g, prot 1g	
Mushrooms	8
Shallots, Garlic, Herbs cal 150, fat 6g, carb 18g, prot 9g	

^ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness.
We will be happy to accommodate special food requests.



Entrees

Lamb Chops[^]

Pea Risotto, Mint-Parsley Pesto, Cauliflower, Snap Peas
cal 470, fat 20g, carb 30g, prot 36g

42

Togarashi Seared Ahi[^]

Wasabi-Pea Puree, Purple Sticky Rice, Pea Salad, Ginger-Tamari Vinaigrette
cal 500, fat 6g, carb 57g, prot 63g

40

Chickpea and Fava Bean Panisse

Mushrooms, Asparagus, Harissa, Sprouts
cal 410, fat 11g, carb 68g, prot 15g

28

Chicken a l'Orange

Braised Greens, Roasted Potatoes, Kumquat Jam, Blackberries
cal 560, fat 28g, carb 41g, prot 35g

32

Pan Seared Scallops[^]

Green Garlic Puree, Togarashi, Corn, Edamame, Roasted Radish, Volcano Rice
cal 390, fat 15g, carb 42g, prot 24g

38

Ginger Glazed Duck Breast[^] or Tofu

Lentils, Roasted Baby Red Onion, Dried Apricots, Sprouts
cal 550, fat 22g, carb 43g, prot 42g
cal 490, fat 22g, carb 51g, prot 24g

36 or 28

Chef's Feature of the Day

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