



DRAWING ROOM

First Course

Baby Lettuces | Asian Pear | Goat Cheese | Fennel | Speck

Sea Scallops Crudo | Crispy Calamari | Flavors of Paella | Gold Rice Cracker

Chef's Palette | Daily Soup

Second

Braised Short Rib of Beef | Sweet Potato Gnocchi | Creamed Leeks | Parmesan Jus

Fresh Catch | Inspired by Local & Sustainable Ingredients

Herb Roasted Grouper | Smoked Heirloom Grains | Mustard Greens | Cultured Cream

Third

Humbolt Fog | Brown Butter Roasted Pears | Mixed Greens | Puffed Grains | Smoked Almonds |
Rosemary Caramel

Warm Caramelized Apples | Vanilla Bean – Bay Leaf Ice Cream | Candied Pecans | Oat Streusel | Apple
Cider Reduction

*Available daily from 5pm to 10pm at \$40pp. Optional wine flight is available for \$20pp.
Please note that items on this menu may change based on availability of ingredients.