

1500 OCEAN

SPRING
- 2017 -

MENU #1
3 COURSE · \$85
WINE PAIRING \$140

FOR PARTIES LARGER THAN 30,
PLEASE PRE-SELECT ONE OPTION
FOR THE FIRST AND THIRD COURSE
PRIOR TO YOUR RESERVATION

FIRST
CHOICE OF

SUMMER GREENS BOUQUET
honey ricotta, watermelon radish, toasted lavosh, meyer lemon vinaigrette

CAULIFLOWER NAGE BLANC
toasted florets, black tobiko caviar, parsely scented olive oil

SECOND
CHOICE OF

NATURAL CALIFORNIA FILET
whole grain mustard crust, speck, mushroom, horseradish-potato puree, bordelaise

LOCH ETIVE STEELHEAD TROUT
roasted baby beets, bok choy, carmelized cipollini onion, sicilian pistachio

PAN ROASTED DUCK BREAST
plum + scallion savory bread pudding, bitter greens salad, foie gras sauce

CELEBRATION OF SPRING
english pea "pesto", baby corn, marble potatoes, ramps, english pea puree

DESSERT
CHOICE OF

VANILLA CRÈME BRÛLÉE
cranberry + pistachio shortbread

CHOCOLATE STOUT TORTE
ganache, butterscotch mousse, peanut brittle

all items subject to seasonal change

MENU #2

4 COURSE · \$95
WINE PAIRING \$170

FOR PARTIES LARGER THAN 30,
PLEASE PRE-SELECT ONE OPTION
FOR THE FIRST AND THIRD COURSE
PRIOR TO YOUR RESERVATION

FIRST

SUMMER GREENS BOUQUET
honey ricotta, watermelon radish, toasted lavosh, meyer lemon vinaigrette

SECOND

CAULIFLOWER NAGE BLANC
toasted florets, black tobiko caviar, parsely scented olive oil

MAIN

CHOICE OF

NATURAL CALIFORNIA FILET
whole grain mustard crust, speck, mushroom, horseradish-potato puree, bordelaise

LOCH ETIVE STEELHEAD TROUT
roasted baby beets, bok choy, caramelized cipollini onion, sicilian pistachio

DAY BOAT SCALLOPS
smoked prosciutto, english peas, white + green asparagus, preserved lemon

PAN ROASTED DUCK BREAST
plum + scallion savory bread pudding, bitter greens salad, foie gras sauce

CELEBRATION OF SPRING
english pea "pesto", baby corn, marble potatoes, ramps, english pea puree

DESSERT

CHOICE OF

VANILLA CRÈME BRÛLÉE
cranberry + pistachio shortbread

CHOCOLATE STOUT TORTE
ganache, butterscotch mousse, peanut brittle

all items subject to seasonal change

MENU #3
5 COURSE · \$125
WINE PAIRING \$225

FIRST

SUMMER GREENS BOUQUET
honey ricotta, watermelon radish, toasted lavosh, meyer lemon vinaigrette

SECOND

DUCK PROSCIUTTO
confit celeriac, petite arugula, baby radish, black truffle vinaigrette

THIRD

DAY BOAT SCALLOPS
smoked prosciutto, english peas, white + green asparagus, preserved lemon

FOURTH

NATURAL CALIFORNIA FILET
whole grain mustard crust, speck, mushroom, horseradish potato puree, bordelaise

FIFTH

VANILLA CRÈME BRULÉE
cranberry + pistachio shortbread

all items subject to seasonal change

TRAY PASSED HORS D'OEUVRES SELECTIONS

IN A SPOON PER DOZEN

CRISPY BRUSSELS SPROUTS pearl onion, pecorino, vermouth 85

SERANO HAM "CARPACCIO" cucumber, melon, asparagus, arugula, aceto balsamic 95

YELLOW TAIL CRUDO jicama, avocado, yuzu, finger lime, sesame chili 110

LOBSTER & BURRATA lobster, tangerine oil, fried capers 125

ON A BOARD PER DOZEN

MUSHROOM & FONTINA BITES thyme, port gastrique 85

MARINATED BEEF SKEWER red thai curry sauce, basil 95

TEMPURA LOBSTER ROLL sriracha aioli, wasabi yuzu crema, tobiko 110

FOIE GRAS MOUSSE CROSTINI caramelized onion jam, cranberry 125

IN A CUP PER DOZEN

GREEN GARBANZO BEAN GAZPACHO chilled garbanzo bean + edamame soup, heirloom tomato salad 85

OYSTER SHOOTER yuzu-ponzu, coconut pearls 95

SEARED SCALLOP pea puree, english peas, asparagus, pickled mustard seeds, preserved lemon 110

LOCAL CATCH POKE sesame, green onion, orange, togarashi, wonton chip 125