

Coral Menu \$70

Starters

Gf California Beet Salad

Watercress, shaved carrots, oranges, strawberries, heirloom cherry tomatoes, candied pepitas, watermelon radish, Humboldt Fog cheese, pomegranate crema.

Caesar Salad

Little Gem Lettuce, shaved ciabatta crostini, heirloom cherry tomatoes, watermelon radish, parmesan cheese, Caesar dressing.

Poseidon's Clam Chowder

Clams, potatoes, celery, cheddar biscuit.

Entrées

Gf Lemon Pepper Crusted Chilean Bass

(MSC certified), parsnips silk, heirloom cherry tomatoes-fava relish, lemongrass beurre blanc sauce.

Gf Land & Sea

6 oz Prime flat iron steak, grilled shrimp, roasted peewee potatoes, charred broccolini, chimichurri vinaigrette.

Wasabi Sesame Crusted Yellowfin Tuna

Sashimi grade. Served rare on wasabi mashed potatoes, with a ginger baby bok choy slaw, lotus root chips, miso-teriyaki sauce (GFA).

Gf All Natural Filet Mignon

7 oz. heirloom peewee potatoes, asparagus, sautéed maitake mushrooms, bourbon basting butter, Madeira sauce.

Desserts

Chocolate Lava Cake

Ghirardelli chocolate ganache, pistachio crunch, blackberry coulis, vanilla gelato.

Vanilla Creme Brulée

Caramelized vanilla custard, mixed fruits and served with a cranberry and pistachio biscotti.

Culinary Team
Mourad jamal
Travis lawson