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## Dinner Starters

*soup du jour* — cup 3.25 bowl 4.25

*lobster ravioli* — tomato-leek compote and caviar 8.25

*baked burgundy escargots* — classic herb butter 7.25

*grilled sand dabs* — yukon potato galette and beurre-blanc 7.75

*sautéed garlic prawns* — sundried tomatoes, herbs and string potatoes 7.25

*assorted bruschetta* — on grilled sourdough with goat cheese, sundried tomatoes, roasted garlic, roma tomatoes 6.50

*grilled yellow corn polenta* — sautéed wild mushrooms, herbs and meat sauce 6.50

*tomato gazpacho soup* — stuffed roasted tomato with goat cheese tapenade 6.50

*sautéed asparagus* — morel mushrooms, garlic, oyster sauce 8.25

*steamed Castroville artichoke* — basil aioli and vinaigrette 5.75

## Salads

*Carmel Valley green salad* — balsamic vinaigrette and feta cheese 4.25

*classic caesar salad* — Greek olive tapenade and aged parmesan 7.75

*Riviera salad* — white tuna, celeriac, tomatoes, scallions, anchovies, egg 7.50

*arugula and baby spinach salad* — walnuts, pears and gorgonzola cheese 7.25

*roasted baby beet salad* — crispy greens, goat cheese, almonds, sherry vinaigrette 7.75

*buffalo mozzarella* — vine-ripened tomatoes, basil and olive oil 7.25

*Greek salad* — feta cheese, kalamata olives, tomato and cucumber 7.25

*baby shrimp salad* — avocado, goat cheese, herb vinaigrette 9.50

WE ARE HAPPY TO ACCOMMODATE YOUR VEGETARIAN REQUEST

A GRATUITY OF 15% MAY BE ADDED FOR PARTIES OF 6 OR MORE

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