

The greenhouse

APPETIZERS

Chilled Carrot Curry Soup 15

Coconut Milk, Ginger, Fresno Chili Oil

Roasted Tomato Soup 14

Gruyère Grilled Cheese

King Salmon Tartare 21

Avocado Mousse, Crème Fraîche, Tobiko, Grapefruit Segments

Summer Baby Lettuce Salad 19

Raspberry, Cherry Tomatoes, English Cucumber, Sunflower Seed
Point Reyes Farmstead Blue Cheese, Raspberry Vinaigrette

Avocado Heirloom Tomato Toast 25

Grilled Rustic Bread, Basil, Ricotta Salata, Modena Balsamico

Burrata 21

Eggplant Caponata, Balsamic Reduction

ENTRÉES

Grilled King Salmon 43

Baby Zucchini, Sugar Snap Pea, Baby Radish, Lemongrass Velouté

Charred Yellowtail 43

Sautéed Broccolini, Yellow Corn Purée, Agrumato EVOO

Chicken Paillard 31

Baby Lettuce, Castelvetrano Olives, Lemon Honey Vinaigrette

Fettuccini Bolognese 29

Black Angus Beef, Mirepoix, Pomodoro Sauce, Parmigiano Reggiano

Sirloin Burger 29

Seven Hills Angus Sirloin, Black Truffle Pecorino Toscano Cheese
Tomato Confit, Caramelized Onions, Olive Oil Brioche Bun
Parmigiano Reggiano French Fries

Roseda Farm Manhattan Strip 54

Baby Arugula, Heirloom Cherry Tomatoes, Parmigiano Reggiano
Organic Apple Balsamic, Charred Lemon

Executive Chef Fabio Salvatore

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

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DESSERTS 16

Yellow Peach Mango Crisp

Old Fashioned Pecan Oats, Whipped Vanilla Ganache, Mango Saffron Sorbet

Summer Trifle

Orange Blossom Mascarpone, Strawberry Compote, Ginger Sponge
Strawberry Crumbs, Candied Ginger

Original Cheesecake

Blackberry White Porto Compote, Lemon Pound Cake, Blackberry Sorbet

Chocolate Variation

Molten Lava Cake, Milk Chocolate Pot de Crème, Cocoa Nib Ice Cream

House Made Ice Cream and Sorbet

Ice Cream: Vanilla, Cocoa Nib, Bourbon
Sorbet: Chocolate, Mango, Pear, Raspberry

Fresh Mixed Berries

Whipped Cream

COFFEE & TEA

Coffee

Cold Brew, Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino
Macchiato, Caffè Latte, Americano, Marocchino, Caffè Mocha

Tea

English Breakfast, Earl Grey, Chamomile, Darjeeling, Morgantau Green, Mint

DESSERT WINES

Moscato D'Asti 15

Sparkling White, Piedmonte, Italy

Rutherglen, Tokay "Campbells" 17

Muscadelle, Melbourne, Victoria NV

Château Les Justices, Semillon 20

Sauternes, France 2018

Royal Tokaji, Late Harvest 18

Hungary, 2017

Pastry Chef Fabrice Leray