

The greenhouse

APPETIZERS

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.

The greenhouse

DESSERTS 16

Morello Cherry Cranberry Crisp

Old Fashioned Pecan Oats, Whipped Vanilla Cream, Bergamot Ice Cream

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