



TERRACE

APPETIZER

- 18 **FLUKE TARTARE**  
horseradish and lemon snow
- 24 **NEW FASHIONED DEVEILED CRAB**  
creamy ginger dressing, crunchy celery and ginger crumb
- 16 **FANCY VEGETABLES AND DIP**  
carrot juice and fermented soy-bean dip
- 19 **POTATO FLATBREAD**  
grilled flowering broccoli, sheep's milk cheese and garden herbs
- 20 **LITTLE GEM LETTUCES**  
cucumber, crunchy seeds and yogurt dressing
- 21 **CHILLED OYSTERS**  
shallot mignonette and toasted black pepper

ENTREES

- 26 **ELECTRIC LEMON CHEESEBURGER**  
avocado, cheddar and dijon aioli
- 41 **CONTRAMAR INSPIRED RAINBOW TROUT**  
poblano, avocado salsa and warm tortillas
- 29 **PASTURE RAISED CHICKEN**  
charred corn and fresh peach
- 52 **MARINATED FILET MIGNON**  
heirloom tomato salad
- 18 **CARROT + DAIKON BANH MI**  
cilantro, pickled daikon and jalapeño

SIDES

- 11 **POLENTA FRIES**  
romesco
- 12 **GRILLED MARKET VEGETABLES**

DESSERT

- 12 **VALRHONA DARK CHOCOLATE MOUSSE CAKE\***  
hobnob biscuit and chocolate chip cookie
- 13 **LEMON OLIVE OIL CAKE**  
citrus marmalade