



Appetizers

Lobster Risotto	olive tapenade/lemon oil/micro greens.....	14
Black Mussels	cilantro lime aioli/tomato/white wine broth.....	13
 Ahi Tuna	apple jicama slaw/red pepper puree/fleur de sel.....	13
[low fat, carb conscious]		
Kobe Short Ribs	porcinis/English peas/truffle essence.....	11
Artisan Cheese	toasted flat bread/compotes.....	19

Soups

Lobster Bisque	lobster medallion/crostini/chives.....	10
 Yellow Tomato	yellow pepper/achiote oil/chives.....	8
[gluten free, carb conscious]		

Salads


Organic Greens	red onion/glazed pecans/champagne vinaigrette.....	9
[gluten free]		
Wild Arugula	grilled ciabatta/dried cherries/walnuts/blue cheese mango-champagne vinaigrette.....	10
Heirloom Tomato	heirloom tomato sorbet/heirloom teardrop/orange.....	10
Baby Romaine	herbed tomatoes/spicy croutons/caesar dressing.....	9

Entrees

Wild King Salmon	curry quinoa/spinach/grapefruit beurre blanc.....	30
[gluten free]		
Prawn Linguini	roma tomatoes/cilantro/chili flakes.....	29
Peruvian Risotto	quinoa/tomatoes/spinach/grilled zucchini/pesto sauce.....	22
Blackened Ahi Tuna	tempura enoki/wasabi caviar/mango puree.....	30
Chilean Sea bass	pineapple saffron/artichoke puree/"minus 8" vinegar.....	38
[gluten free]		
Twin Lobster Tail	spinach/whipped potatoes/beurre blanc.....	54
Kobe Short Ribs	lobster risotto/leeks/crispy potatoes.....	34
Coffee Crusted Rib-eye	porcinis/tempura potatoes/arugula pistou.....	38
Filet Mignon	spinach/whipped potatoes/horseradish/cabernet reduction.....	39
Filet Mignon & Lobster	asparagus/garlic whipped potatoes/cabernet reduction.....	58
 Free Range Chicken	spinach/fingerling potatoes/tomato broth.....	26
[low cholesterol]		

Prix-Fixe Menu

Baby Romaine
Filet Mignon
Chocolate Layer Cake
50

 "Fit for you" items have been selected to meet the diverse dietary needs of our guests.
We will be happy to answer any questions you may have.

Executive Chef - Erasmo Rodríguez