

The Holidays 2018 À La Carte

Appetizers

BLACKENED AHI

Mango, Asian Pear Salad,
Wasabi Yuzu Dressing, Sweet Peppers,
Enoki Mushroom \$17

CRAB & SHRIMP CAKES

Oven Dried Tomato Compote,
Fennel-Daikon Salad,
Champagne Beurre Blanc \$15

MINI DUCK CONFIT TACOS

Frisee Salad, Feta Cheese,
Chipotle Sauce \$15

WILD MUSHROOM RAVIOLI

Asparagus Tips, Tomato Compote,
Manchego Cheese, Truffle Oil \$14

ORGANIC RAINBOW BEET SALAD

Local Dates, Soft Goat Cheese,
Tomatoes, Pesto,
Pink Peppercorn Vinaigrette \$15

**CALIFORNIA ORGANIC
MINI KALE SALAD**

Local Medjool Dates, Grapefruit, Avocado,
Walnuts, Heirloom Tomato,
Shaved Parmesan,
Caper & Citrus Vinaigrette \$14

CORK TREE CAESAR

House made Caesar Dressing, Herbed
Manchego Frico, Grilled Avocado,
Cotija Cheese \$12

DEMITASSE SOUP TRIO

Daily Selection of Three Soups
Assorted Flavored Olive Oils \$13

Entrees

**MARINATED COLORADO
LAMB CHOPS**

Wild Mushroom Risotto, Sumac Spiced
Carrots, Mint Demi Glace, Curry Oil \$54

BEEF FILET MIGNON

Creamed Spinach, Fingerling Potatoes,
Point Reyes Bleu Cheese Butter
Zinfandel Reduction \$43

CHEF'S 36-HOUR PORK SHANK

Roasted Garlic Mashed Potatoes,
Hydroponic Watercress, Baby Carrots,
Asparagus, Cabernet Reduction \$36

SEARED CHILEAN SEA BASS

Miso Ginger Marinade, Roasted Fingerling
Potatoes, Watercress, Shiitake,
Sweet Chili Sauce \$43

SEARED JUMBO SCALLOPS

Sweet Corn, Citrus Risotto,
Asparagus, Micro Green Salad,
Blood Orange Emulsion \$36

ROASTED SCOTTISH SALMON

Dungeness Crab-Horseradish Crust,
Sautéed Spinach & Beurre Blanc,
Fingerling Potatoes \$36