

LUNCH

Taste is Everything

SMALLER PLATES, SOUPS, SALADS

JAPANESE PUMPKIN SOUP Coconut, Hibiscus	6
GRILLED CAESAR SALAD Grilled Heart of Romaine Lettuce, Caesar Dressing, Smoked Charred Red Onion, Lemon Confit and Parmesan Add Grilled Chicken (\$6 Supplemental)	9
MIXED ORGANIC GREEN SALAD Sherry Balsamic Vinaigrette	8
BABY SPANISH OCTOPUS Mango, Toasted Cashew, Shaved Fennel	12
HAMACHI CRUDO Concord Grapes, Thai Basil, Puffed Ginger	12
SMOKED ESCARGOT Dijon Mustard, Fried Egg, Toast, Cauliflower	9

LARGER PLATES

JUMBO LUMP CRAB BRIK Coconut-Celery Root Puree, Roasted Leeks, Hamakua Farms Heart of Palm	26
GLAZED MEATLOAF Celery Root, Baby Carrots	18
SMOKED DUCK CONFIT Braised Frisée, Parisian "Fries", Red Cabbage Mostarda	20
BUTTERNUT SQUASH RISOTTO Pickled Raisins, Crispy Serrano Ham	19
SCOTTISH SALMON Cinnamon Gnocchi, Brussels Sprouts, Black Trumpet Mushrooms	18
LACROIX BURGER Aged Gouda Cheese, Double Smoked Green Meadow Farms Bacon, Apple, Rosemary Sauce, Truffled Fries	16
CLASSIC FRENCH STYLE OMELETTE Fresh Herbs, Mixed Organic Baby Greens, Honey-Red Fresno Hot Sauce	14
ROASTED ORGANIC CHICKEN Pepperoni, Braised Tuscan Kale, Mozzarella, Peanut Fingerling Potatoes	19
WILD STRIPED BASS 5-Spice Polenta, Dates, Salsify, Yuzu Butter	22

DESSERTS & ACCOMPANIMENTS

CHEESE PLATE 3 CHEESES	18
6 CHEESES	28
CREATE A COMPOTIER FROM OUR PASTRY CART Small Tier	8
Large Tier	12

2.8.2010

Jason Cichonski - Chef de Cuisine
Jon Cichon - Sous Chef
Fredrick Ortega - Executive Pastry Chef
Eric Simonis - General Manager

