

APPETIZERS

WILD MUSHROOM VEGETABLE CREAM SOUP, BLACK PEPPER, PARMESAN GORGONZOLA CRISP	10
SMOKED SALMON, VANILLA-CITRUS CREAM, PICKLED ONIONS, PUMPERNICKEL CRUSTINIS	15
MARINATED ROASTED PORTABELLO MUSHROOM, ASIAGO-GOAT CHEESE SAUCE	14
SEARED BEEF TENDERLOIN SLICES, DIJON, SUN-DRIED CHERRY CHUTNEY	17
FRESH MUSSELS IN A BLACK BEAN CREAM SAUCE.....	16
COCONUT, CAPER AND WASABI SAUTÉED SHRIMP WITH GRILLED RICE PAPER	16
BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, BALSAMIC CREAM, FRESH BASIL AND SEA SALT	16
GOAT CHEESE ROLLED IN PINE NUTS, PISTACHIOS WITH ROASTED ONIONS, RED PEPPER COULIS	15
ROSEHIP, LINGONBERRY AND BOURBON BRAISED BISON BACK RIBS	16
FLAT BREAD, ARTICHOKE, SUN-DRIED TOMATO AND GREEN CHILI SPREAD WITH ROASTED GARLIC	13
ASSORTED CHEESE PLATE (A SELECTION OF 3 OR 5 ARTISAN CHEESES).....	15 - 20

SALADS & FOCACCIA SANDWICHES

ORGANIC MIXED LETTUCE, ROASTED SWEET PEPPERS, CORN SALSA, BALSAMIC VINAIGRETTE	14
CAESAR SALAD BLENDED WITH PARMESAN CHEESE AND HOUSEMADE CROUTONS.....	14
BLACKENED CHICKEN BREAST, ORGANIC GREENS, FIVE-SPICE YOGURT DRESSING.....	17
BRIE BAKED SALMON FILLET, ORGANIC MIXED LETTUCE, SUNDRIED CRANBERRIES, TOASTED ALMONDS, LEMON-PEPPERCORN VINAIGRETTE.....	17
GRILLED RARE CHILI TUNA STEAK, ORGANIC GREENS, CRISP TORTILLAS, STRAWBERRIES, AVOCADO, LIME CORIANDER VINAIGRETTE AND RED FRESNO CREAM.....	18
YOUNG SPINACH LEAVES, CREAMY TARRAGON VINAIGRETTE, CRISPY PANCETTA, FIGS, TOASTED PECANS, GOAT CHEESE	17
BBO PULLED ELK, CHILI CREAM CHEESE CRUST, ROASTED POBLANO AND SWEET PEPPERS, CARAMELIZED ONION AND ASIAGO CHEESE.....	18
BLT, DOUBLE SMOKED BACON, GREENS, TOMATOES, SMOKED GOUDA, PESTO CRUST	18

FLATBREAD PIZZA

PEARS, GORGONZOLA CHEESE, BLACK PEPPER, PINE NUTS ON A DILL PESTO CRUST.....	18 - 20
VINE RIPENED ROMA TOMATOES, FRESH BASIL, FRIULANO AND PARMESAN CHEESE	18 - 20
CHICKEN AND PANCETTA, ANCHO CHILI PESTO CRUST, CARAMELIZED ONIONS, PARMESAN, LIME SOUR CREAM, PICKLED FRESNO CHILIES, FRESH CILANTRO	19 - 22
CAPICOLLI HAM, TOMATOES, ROASTED PEPPERS, PROVOLONE CHEESE ON A PESTO CRUST	19 - 22

HOUSE MADE PASTA

BLACK PEPPER LINGUINE, CHICKEN, TOMATOES, SPINACH, SESAME SEEDS IN WHITE WINE NUTMEG CREAM SAUCE	24
BEEF TENDERLOIN LASAGNA WITH SMOKED GOUDA, RICOTTA, ANAHEIM PEPPERS, FETA AND SPINACH ON MASCARPONE ROASTED GREEN CHILI SAUCE	24
LEMON CONCHIGLIETTE, SAUTEED CHORIZO SAUSAGE, PRAWNS, BAY SCALLOPS, LOBSTER, SNAP PEAS AND POBLANO PEPPERS IN BASIL-CHEVRE-PARMESAN CREAM	25
EGG PENNE, HOUSEMADE MEATBALLS, SPINACH, SLOW ROASTED SMOKED TOMATO SAUCE, LIME CRÈME FRAICHE, ASIAGO	24

ENTRÉES

OVEN ROASTED FREE RANGE CHICKEN, CARAMELIZED ONION POTATO GRATIN, SUNDRIED TOMATO AND WHOLEGRAIN MUSTARD DEMI	36
NEW ZEALAND LAMB RACK IN HUNAN BBQ SAUCE, ROASTED SHALLOT MASHED POTATOES	42
CHILEAN SEA BASS, CORNMEAL TAMALE, GRILLED PEPPERS, CITRUS ANCHO CHILI SAUCE	40
BEEF TENDERLOIN WITH BERRY-CURRENT VINEGAR PAN JUICES, CAMBOZOLA MASHED ORGANIC POTATOES	39
SEARED PACIFIC HALIBUT, BABY GOLD POTATOES, GRILLED ASPARAGUS, CHORIZO, SPINACH, CHERRY TOMATOES AND PERNOD CREAM	36