



**RESTAURANT WEEK LUNCH MENU**  
**\$24.07 PRIX FIXE**

**Appetizers**

LOBSTER & SWEET CORN BISQUE  
spring mushrooms

TOMATO & FENNEL SOUP  
robiola “grilled cheese” sandwich

BUTTERMILK BIBB SALAD  
pickled red onion, pecans, bacon & point Reyes blue cheese

MIXED BABY GREENS  
marinated tomatoes, shaved fennel, bucheron goat cheese, dried apricot & aged sherry vinaigrette

TEMPURA CALAMARI  
ahi amarillo

**Entrées**

GARGANELLI  
lobster sausage & broccoli rabe

SEARED BIGEYE TUNA SALAD  
fingerling potatoes, picholine olives, favas & egg vinaigrette

SHRIMP CAESAR SALAD  
hearts of romaine, white anchovy, brioche croutons & soft boiled egg

OAK ROOM “CHOPPED” CHICKEN SALAD  
black beans, corn, tomatoes, avocado & crisp wontons

PAN SEARED WILD SALMON  
crushed fingerlings, watercress & horseradish butter

**Desserts**

ALMOND TART  
vanilla ice cream & chocolate sauce

COOKIE PLATTER

TRIO OF ICE CREAMS & SORBETS

EXECUTIVE CHEF ERIC HARA  
PASTRY CHEF AMADOU LY



**RESTAURANT WEEK DINNER MENU**  
**\$35.00 PRIX FIXE**

**Appetizers**

**LOBSTER & SWEET CORN BISQUE**  
spring mushrooms

**TOMATO & FENNEL SOUP**  
robiola "grilled cheese" sandwich

**BUTTERMILK BIBB SALAD**  
pickled red onion, pecans, bacon & point Reyes blue cheese

**MIXED BABY GREENS**  
marinated tomatoes, shaved fennel, bucheron goat cheese, dried apricot & aged sherry vinaigrette

**BIGEYE TUNA SASHIMI**  
uni, crackling crumbs & soy-pique vinaigrette

**Entrées**

**GARGANELLI**  
lobster sausage & broccoli rabe

**CRISP ORGANIC CHICKEN**  
sherry-chicken jus & potato emulsion

**PAN SEARED SCOTTISH SALMON**  
crispy rice, citrus-bacon salad & coconut-kaffir lime emulsion

**PORCINI CRUSTED FILET**  
crushed fingerlings & taggiasche olive jus

**Desserts**

**ALMOND TART**  
vanilla ice cream & chocolate sauce

**COOKIE PLATTER**

**TRIO OF ICE CREAMS & SORBETS**

**EXECUTIVE CHEF ERIC HARA**  
**PASTRY CHEF AMADOU LY**