



## DINNER MENU

### CRUDOTINI

THREE FOR 10 | SIX FOR 18

Hummus, heirloom tomato  
 Prosciutto, ricotta, dates, scallions  
 Foie gras, smoked duck breast, fig chutney, scallions, soy balsamic  
 Salmon ceviche, ricotta, herb tapenade, avocado  
 Shrimp, fennel, tomato basil  
 Grilled vegetables, goat cheese pesto  
 Short ribs, gorgonzola, hazelnut, apple  
 Burrata, tomato, sundried tomato pesto

### CRUDO

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| SALMON TARTAR<br>Pesto, shallot, capers, harrissa, lemon, herbs   | 14 |
| BEEF TARTAR<br>Dijon mustard, fig tapenade, shallot, caperberries   | 14 |
| SHRIMP CEVICHE<br>Tomatillo, avocado, chili, cilantro shallot, lime, olive oil                                  | 14 |
| CRUDO TASTING<br>Trio of Crudo tasting: tuna, branzino, salmon  | 19 |
| ROYAL CRUDO SAMPLER<br>Assortment of shrimp ceviche, salmon tartar tuna, branzino, salmon crudo with condiments | 28 |

### APPETIZER

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| BRUSSELS SPROUT & COPPA TACO<br>Brussels Sprout on stark, rosemary aioli, coppa                        | 16 |
| PROSCIUTTO & PARMESAN MUSHROOM CROQUETAS<br>Served with roasted granny smith apple olive oil dip aioli | 15 |
| CRAB CAKE<br>Mango cilantro salsa, tomato ricotta horseradish emulsion                                 | 19 |
| MUSSELS & PROSECCO<br>Onion, celery, lemon grass broth coconut ginger white balsamic                   | 14 |
| BURRATA & HEIRLOOM TOMATO<br>Fresh herb pesto, arugula   | 15 |
| FIG & IBERICO HAM<br>Caramelized goat cheese, manchego, fig chutney sherry vinegar dressing            | 19 |

### CARPACCIO

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| GOLDEN BEETS<br>Pesto goat cheese, almond, tomato, arugula    | 14 |
| YELLOWFIN TUNA<br>Shaved artichoke, arugula, truffle balsamic | 15 |
| LOBSTER<br>Papaya, tomato, apple, cilantro, citrus, arugula   | 17 |
| BEEF<br>Parmesan, tomato, walnut oil, aged balsamic           | 15 |

### SALAD

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| CRUDO SALAD<br>Smoked chicken, prosciutto, bresaola, manchego arugula, tomato, kumquat, pomegranate hazelnut, cranberry, white balsamic dressing                           | 17 |
| CHICKEN PAILLARD<br>Tomato, arugula, roasted red onion, almond dragée concassé, lime sabayon aged balsamic, olive oil emulsion   | 18 |
| SEARED SALMON SALAD<br>Arugula, zucchini, fennel remoulade, avocado tomato, scallion, lemon, red Vandouvan curry dressing  | 18 |
| GRILLED LOBSTER QUINOA TABOULE<br>Red quinoa, Israeli couscous, tomato, mint cucumber, greens, apple, 4 spices, lemon dressing<br>With chicken, salmon or shrimp   Add \$7 | 19 |

### MEAT & CHEESE

MEAT & CHEESE PLATE 21  
 Duo of meat and cheese served with condiment and tapenade: saucisson, prosciutto, bresaola, copa rosemary ham, manchego, brie, goat cheese pesto, gorgonzola

Gluten free and kids' menus are available

Eating raw or undercooked fish, shellfish, eggs, or meat may increase the risk of food borne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.

## CRUDO MEDITERRANEAN ROLLS

Served with our signature trio

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| ROASTED VEGETABLES<br>Red quinoa, grilled zucchini, eggplant<br>tomato, bell pepper, black olive tapenade  | 14 | SMOKED DUCK BREAST & FOIE GRAS<br>Fig jam, caramelized mushrooms<br>tomato, scallion, onion marmelade<br>kumquat chutney                     | 18 |
| PROSCIUTTO DI PARMA & BURRATA<br>Pesto rice wrapped with prosciutto, black olive<br>tapenade, arugula, nori, tomato, aged balsamic<br>olive oil emulsion | 16 | SESAME SPICY YELLOWFIN TUNA<br>Sesame-seed, tomato, cucumber, seaweed<br>hazelnut, chili paste mayo, scallion<br>arugula, olive oil emulsion | 17 |
| PASCAL'S ROLL SAMPLER<br>Assortment of 10 Crudo Mediterranean Rolls  |    | 24   |    |

## SPECIALTIES

MEDITERRANEAN CRUDO TASTING 34  
Lobster ravioli, pumpkin and honey crisp apple, sage oil  
Crab cake, mango salsa, horseradish emulsion, cilantro  
Grilled chicken, orange fennel salad, roasted potatoes

CALAMARI PENNE MEDITERRANEO 22  
Tomato concassé, tarragon, garlic, basil  
harissa oil

LAMB TAJINE 27  
Bell pepper, apricot, carrot, onion, eggplant, tomato  
celery, hawayej spices

COCONUT CHILEAN SEA BASS 38  
Coconut milk, soy, carrots, pearl onions, spinach, cilantro  
lime juice, mild bombay spice, rice

SAFFRON SEAFOOD PAELLA 34  
Lobster, shrimp, calamari, mussels & chicken

COUSCOUS ROYAL 39  
Grilled lamb chop, chicken breast, merguez lamb sausage  
served with semola charmoula, zucchini, eggplant, bell pepper,  
heirloom carrot, olive, onion, tangier spices and vegetable broth

WHITE TRUFFLE CHICKEN 27  
Leek confit, mascarpone, polenta, oregano  
white truffle olive oil

GLAZED SEARED SALMON 27  
Spicy soy & balsamic, braised bok choy  
parsnip puree, grilled asparagus, olive oil

BRANZINO A LA PLANCHA 30  
Red quinoa, taboulé, Israeli couscous  
asparagus, herbs de provence, tomato

GRASS FED FILET MIGNON 37  
6 oz. filet mignon served with gratin dauphinois  
and spinach with ricotta

## SIDE DISHES 8 each

Spinach with ricotta  
Roasted potatoes  
French fries (add Truffle Oil Parmesan +\$2)  
Potato Gratin  
Grilled asparagus  
Brussels Sprout