

Executive Chef Reden Ramos

DINNER

TO START

JUMBO LUMP CRAB CAKE 17

remoulade | slaw | charred lemon

MARGHERITA FLATBREAD 13

plum tomatoes | fresh mozzarella | basil

GARLIC SHRIMP FLATBREAD 15

three cheese blend | basil | roasted garlic
California olive oil

BBQ SHRIMP & GRITS 17

cheddar grits | chimichurri

CIOPPINO 16

shrimp | clams | mussels | fennel
tomato nage | buttered toast

AHI TUNA POKE* 19

line caught sashimi grade | tobiko | Thai black rice
micro cilantro | ponzu dressing

CLASSIC SHRIMP COCKTAIL **gf** 17

cucumber kimchi | calypso aioli
horseradish cocktail sauce

CHEF'S CHARCUTERIE BOARD 16

cured meats | torchon foie gras | prosciutto
pickled vegetables | whole grain mustard

LADLES & GREENS

CAJUN SHRIMP CORN CHOWDER 9

LOBSTER BISQUE 10

chantilly | lobster fritter

ORGANIC BEETS & CITRUS SALAD **gf** 11

goat cheese espuma | honey walnuts | living cress

CAESAR* 10

little gems | shaved parmesan | croutons

WILD ARUGULA SALAD 11

bresaola | tapenade | burrata | shaved crouton

SIMPLE GREENS **gf** 8

heirloom tomato | English cucumber
shaved baby carrots | shallot vinaigrette

LOCAL FARM SALAD **gf** 11

local farm baby vegetables | lemon thyme dressing

FIRST OF SEASON TOMATO CAPRESE **gf** 9

Di Stefano mozzarella | olive tapenade | basil sea salt

BREAD SERVICE

Bread & Cie ARTISAN BREADS 6

provancale | sea salted butter

THE SEA

PAN SEARED HOKKAIDO SCALLOPS **gf** 33

sweet corn risotto | pea emulsion | bacon lardon
citrus reduction

MACADAMIA CRUSTED HALIBUT 36

basmati rice | orange segments
mirin - ginger sauce

ROASTED SALMON "OSCAR" 29

asparagus farrotto | roasted farmers carrots
crabcake | hollandaise | tarragon oil

SEARED SEABASS* 38

delicata squash puree | asparagus
scallop basil emulsion

MAINE LOBSTER RISOTTO **gf** 28

carnaroli rice | lobster | kale | peas
smoked steelhead roe

SEA OF CORTEZ SHRIMP PASTA 28

tasso | pappardelle

THE LAND

PAN SEARED 8oz BEEF FILET* **gf** 43

with MAINE LOBSTER TAIL 70

crushed potato confit | chantrelle mushroom
spinach timbale | foie gras | sauce perigourdine

ROASTED DUCK BREAST & LEG CONFIT* 25

forbidden rice | braised red cabbage
celery root puree | kumquat gastrique

SHORT RIBS DUO **gf** 34

8 hour braised short ribs | short rib boursin ravioli
roasted root vegetables | parsnip puree | winter slaw

STEAK DIANE* **gf** 26

exotic mushroom | pomme frites | peppercorn sauce

NIMAN RANCH CHEESEBURGER* 17

brioche bun | white cheddar | lettuce | tomato | onion
French fries

PISTACHIO & HERB CRUSTED RACK OF LAMB* 39

fava bean pesto | potato gratin
roasted Romanesco | orange glazed farmer carrots

WILD MUSHROOM PAPPARDELLE PASTA 26

truffle cream | slow roasted tomato | pecorino

SKIRT STEAK & FRITES* **gf** 25

baby greens | steak butter | béarnaise

JIDORI CHICKEN BREAST "DUXELLES" **gf** 25

gruyere dauphinoise | shishito pepper | asparagus
cipollini onion | pan jus

ADDITIONS

TRUFFLE MAC & CHEESE 12 to share 23

pancetta | English pea

VEGETABLE RISOTTO **gf** 9 to share 18

asparagus pesto | parmesan cheese

EXOTIC MUSHROOM SAUTE **gf** 9 to share 18

Shimeji | king brown | oyster mushroom | garlic | thyme

ROASTED CAULIFLOWER GRATIN 9 to share 18

béchamel | cheese gruyere

* consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

HUMPHREYS | SO CAL DINING & MUSIC

2018 Gold Medallion Winner
BEST HOTEL FINE DINING
California Restaurant Association