



DINING DAYS MENU

FIRST COURSE

SELECT ONE

(V) PIMENTO CHEESE

bacon jam, caraway crackers, pickled cucumber

(V) CHARRED BRUSSELS SPROUTS

white miso, pomegranate, truffle salt

CHORIZO ARANCINI

*chorizo, fresno chilies, saffron risotto, smoked cheddar,
red & white wine sauce*

SECOND COURSE

SELECT ONE

CHICKEN PAILLARD

*mixed greens, shaved vegetables, red wine vinaigrette,
olive-caper relish*

CRAB MELT

*lump crab meat, avocado, tomato fontina, russian dressing,
san francisco sourdough*

(V) STEAK & EGG FRIED RICE

*house marinated steak, spicy house kim-chi, english peas, carrots, sesame,
white soy, sunny side up egg*

MISO SALMON

rice, asparagus, english peas, carrots

THIRD COURSE

SELECT ONE

PEANUT BUTTER – BUTTER CAKE

chocolate caramel sauce, chantilly cream

KEY LIME PIE MOUSSE

graham cracker crust, meringue

(v) Vegetarian Option Available