

CALIFORNIA CITRUS



WELCOME COCKTAIL

CUCUMBER-LIME FIZZ

gin, cucumber, elderflower liquor, lime, mint, club soda

THE COCKTAIL HOUR

AHI TUNA TARTARE CORNET

ahi, sriracha vin, mango, avocado-lime cream, chive

LEMON-PARMESAN ARANCINI

basil chip, light truffle aioli

STRAWBERRY CAPRESE CANAPE

strawberry, fresh mozzarella, basil, lemon, evoo

ARTICHOKE BEIGNET LOLLIPOPS

zesty remoulade

BEEF CARPACCIO

parmesan frica with micro arugula and lemon-caper aioli

DINNER

I

SEARED DUCK FRISEE

crisp potto latke, frisee, shallot, fresh peas, meyer lemon vin

accompanied by warm rosemary-garlic infused foccaccia & herb-lemon compound butter

II

INTERMEZZO OF LEMON SORBET

with house made mint-infused vodka

III

PISTACHIO-CRUSTED RACK OF LAMB

with mint & meyer lemon marmalade served over black currant broccoli quinoa with garlic & blistered cherry tomatoes

PAN SEARED TROUT

stuffed with leeks & wild mushrooms served over hazelnut brown butter green lentils with asparagus

IV

A DESSERT TRIO

CASHEW-CRUSTED KEY LIME PIE

candied key lime slice, whipped cream

PAVLOVA

with pluot & bing cherry salad and meyer lemon curd

DARK CHOCOLATE OLIVE OIL CAKE

blood orange ganache

