

## Soups & Salads

Chino Farms Vegetable Soup > cup 6.50 / bowl 11  
Parmesan cheese & extra virgin olive oil

Early Spring Pea Soup > cup 6.50 / bowl 11  
House-made ham, wild mushrooms & fresh peas

The Crescent Heights Salad > 12  
Poached egg, confit bacon, fingerling potatoes, frisée & mustard vinaigrette

Early Spring Vegetable Salad > half 9 / full 14  
Baby artichokes, asparagus, confit fennel, radishes, arugula, marjoram, Pecorino & champagne vinaigrette

Baby Beet & Burrata Salad > half 9 / full 14  
Prosciutto di Parma, roasted peppers, 25 yr aged balsamic & pistou

Chopped Salad > half 9 / full 14  
Avocado, Point Reyes blue cheese, egg, bacon & balsamic vinaigrette  
Add chicken > 3 / 5, Add shrimp > 5 / 7

Classic Caesar Salad > half 8 / full 11  
Add chicken > 3 / 5, Add shrimp > 5 / 7

Mediterranean Green Salad > half 9 / full 14  
Cucumbers, grilled onions, Kalamata olives, cherry tomatoes, pinenuts & Feta cheese  
Add seared Ahi tuna > 8

## Sandwiches

Choice of green salad or French fries

House-Made Roast Beef Panini > half 9.50 / full 15  
Rosemary focaccia, horseradish remoulade, roasted peppers, red onions & arugula

Grilled Vegetable Panini > half 9.50 / full 15  
Portobello mushroom, eggplant, roasted tomatoes, zucchini, goat cheese & olive-pepper tapenade

Muffaletta Style Sandwich > half 9.50 / full 15  
Mortadella, sopressata, provolone cheese & olive spread

Slow-Roasted Lamb Shoulder in Pita > 15  
Hummus, red onions, feta cheese, cucumber raita & zahtar spice

Snake River Farms Kobe Burger > 18  
Grilled onions, white cheddar & garlic aioli

## Main Course

Sautéed Diver Scallops > 21  
Cauliflower puree, baby cauliflower, golden raisins, roasted shallots & sauce "A la Meuniere"

Sautéed Alaskan Halibut > 24  
Roasted fingerling potatoes, spring onions, confit bacon, wild mushrooms & mushroom nage

Bouchet Mussels > 18  
Saffron beurre blanc, Spanish chorizo, roasted garlic & tomatoes

Pan-Roasted Organic Chicken > 21  
Yukon mash potatoes, roasted Chino vegetables & natural jus

Morel Mushroom & Spring Pea Risotto > 19

Grilled Flat Iron Steak > 6oz. 21 / 10oz. 29  
Spring vegetables & cognac whole grain mustard sauce

Chef , David McIntyre  
Chef de Cuisine , Mette Williams