

start modest humble beginnings petite fanciful small plates

Alex's daily soup
\$8

roasted chicken tortilla soup
9

Thai crab beignets
turmeric beer batter, red curry remoulade,
dehydrated cilantro leaf
15

Yucatan Salad
fresh tomatillo, pickled red onion, watercress, arugula,
micro cilantro crushed cashews, plantain chips,
shaved radish, cumin vinaigrette
11

warm potato chorizo tart
goat cheese, roasted poblano chiles, green onion,
dates, roasted garlic, corn tortilla crust
9

shrimp "tacos"
pickled jicama, crushed peanuts, avocado,
cilantro, chili shrimp
10

lentil porridge
rosemary ham, shredded duck confit,
granny smith apples, poached egg,
grilled ciabatta, truffle oil
12

roasted butter nut squash crostini
grilled ciabatta, goat cheese, pickled cranberries,
arugula, Arbequina olive oil
9

between mezzo intermediate halfway center medium plates

harissa lamb meatballs
parsnip puree, cilantro pesto, petite herb salad
19

charred octopus
crushed chickpea hummus, pickled fennel,
lemon foam, octopus jus
26

jalapeno popper
Midnight moon cheddar stuffed jalapeno pepper,
chorizo crust, mushroom polenta, charred tomatillo
and avocado coulis
16

arugula pecan crusted salmon
Mediterranean fregula risotto,
toasted almonds, kalamata olives, golden raisins,
spinach, clam stock
25

kalbi flank steak
rice cake, fried egg, fresh kimchee spinach,
red dragon sauce
26

cauliflower gratin
penne pasta, golden raisins, preserved lemon,
bloomsdale spinach, feta cheese, chile,
black olives, toasted almonds
18

big grand bountiful replete copious lavish large plates

16 oz bison ribeye
"BBQ"bacon hollandaise, pee wee potatoes,
caramelized endive
45

molasses pork chop
wild rice risotto, braised red cabbage,
granny smith apple puree
26

caramelized scallops
celery root, brussel sprout, bacon and chestnuts.
fig vincotto, demi glace
28

roasted Jidori chicken
parsnip puree, glazed pearl onion,
Thumbelina carrots, shaved celery, mushrooms,
red wine jus
27

duck confit
brown sugar mustard glazed,
lobster cornbread stuffing,
compressed pineapple, lobster jus
32

filet mignon
fingerling potatoes, baby spinach
and smoked bacon
35

"Our menu reflects the globalization of food, with bright bold flavors and styles from around the world paired with our local products. I like to focus on the ingredients that California is known for: farm fresh produce, artisan cheeses and olive oil, and Pacific seafood."

Chef de cuisine Alexis Gutierrez

Lantana
contemporary california cuisine

* Consuming raw or under cooked food may be hazardous to your health

"The word "artisan" or "artisanal" implies that a cheese is produced primarily by hand, in small batches, with particular attention paid to the tradition of the cheesemaker's art, and thus using as little mechanization as possible in the production of the cheese. Artisan, or artisanal, cheeses may be made from all types of milk and may include various flavorings." –The American Cheese Society

- A reflection of the globalization of food, with bright bold flavors and styles from around the world paired with our local fresh ingredients
- Lots of fresh herbs, as well as a focus on some of the ingredients that California is known for: artichokes, beets, dates, garlic, tomatoes, local cheeses and olive oil, and Pac