



chef's winter menu liquids | greens | bites


seasonally inspired | locally sourced

	partial	whole
caramelized onion soup crouton, gouda cheese	6	10
caesar salad chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy warm garlic crouton	9	16
green papaya shrimp salad mango, daikon, bell pepper, chile-marinated shrimp, fresh herbs, peanuts lime dressing, chipotle honey	10	18
avocado & tomato salad  red onion, bell pepper, citrus-cumin vinaigrette	8	13
grilled shaved asparagus crispy prosciutto, torn garlic crouton, poached egg, first press olive oil balsamic caramel	7	12
winter beet salad seasonal greens, locally farmed beets, toasted pinenuts, garlic-herb feta sherry vinaigrette	7	12
crisp harvest salad butter lettuce, spinach, local apples, roasted squash cypress grove goat cheese, walnuts, maple vinaigrette	9	16
breeze roll  pickled carrots, peppers, marinated tofu, cellophane noodles basil, mint, tamari dipping sauce	7	12
jumbo lump crab cake grapefruit, jicama, blood orange gastrique, basil	11	19
butternut squash bruschetta  spicy-sweet roasted squash, capers, red chili, agave chestnut-sage pesto, la brea baguette crostini	10	18
seared scallops  cucumber mango relish, piquillo pepper sauce	10	17
albacore crudo shaved fennel, blood orange, arugula, chives, horseradish crisp onion, first press olive oil	11	19

all beef will be cooked to medium-well temperature unless the guest requests otherwise. in that case, we advise in accordance with the law that "thoroughly cooked foods of animal origins such as beef, eggs, fish, lamb; poultry or shellfish reduces the risk of food borne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."

-  indicates a healthier alternative from the Hyatt STAYFIT program
-  indicates 100% vegan option
- healthy, zero trans fat oil used in this establishment
- a charge of 18% gratuity will be applied to parties of 8 or more

entrées

skuna bay salmon	27
lapsang souchon tea rub, micro cilantro salad, soba noodles dashi broth, shiitake mushroom, nori	
roasted california seabass	32
pink peppercorn tarragon butter, crispy brussels sprouts, walnuts caper dressing	
wild-caught swordfish	25
grilled center cut, sweet and sour pepper relish, warm arugula salad, basil oil	
angel hair pasta	19
grill tomato, basil, garlic, first press olive oil add three shrimp for \$4.00	
whole wheat penne with romano beans 	24
romano bean, tomato, zucchini, eggplant, goat cheese, peppers, basil	
pappardelle stroganoff	30
beef filet tips, mushroom, pearl onion, pickle, sour cream-bordelaise	
signature burger	19
meyer natural angus or turkey burger, crisp lettuce, sliced tomato adams reserve cheddar, red onion jam, horseradish sauce	
gardein "chicken" pot pie 	18
cashew "veloute", pearl onions, peas, squash herb scented earth balance pastry crust	
mushroom "risotto" 	25
shiitakes, porcinis, chanterelles, cashew cream, truffle oil	
garlic-herb chicken	30
cage-free raised local poultry, caramelized fennel-quinoa pilaf preserved lemon, olives, marcona almonds	
braised short rib	27
coffee-ancho, creamy Anson farm grits, mustard greens cilantro-lime gremolata	
breeze cassoulet	32
locally produced linguica sausage, duck confit, braised pork, navy beans seasonal vegetables, rustic savory stew	
grilled beef flank 	27
butternut squash hash, cremini mushrooms, asparagus, natural jus	
petite beef filet	29
gorgonzola, dijon mustard crust, apple, sweet potato, bacon balsamic preserved cippolini onion additional filet portion add \$19.00	