




Starters

Lobster Risotto	olive tapenade/lemon oil/micro greens	14
Black Mussels	cilantro lime aioli/tomato/white wine broth	13
 Ahi Tuna (low fat, carb conscious)	apple jicama slaw/red pepper puree/fleur de sel	13
Kobe Short Ribs	porcinis/English peas/truffle essence	11
Artisan Cheese	toasted flat bread/comptes	19

Soups and Salads


Lobster Bisque	lobster medallion/crostini/chives	10
 Yellow Tomato (gluten free, carb conscious)	yellow pepper/achiote oil/chives	8
 Organic Greens (gluten free)	red onion/glazed pecans/champagne vinaigrette	9
Wild Arugula	dried cherries/walnuts/blue cheese/mango vinaigrette	10
Heirloom Tomato	heirloom tomato sorbet/heirloom teardrop/orange	10
Baby Romaine	herbed tomatoes/spicy croutons/caesar dressing	9

Entrées

 Wild King Salmon (gluten free)	curry quinoa/spinach/grapefruit beurre blanc	30
Prawn Linguini	roma tomatoes/cilantro/chili flakes	29
Peruvian Risotto	quinoa/tomatoes/spinach/grilled zucchini/pesto sauce	22
Blackened Ahi Tuna	tempura enoki/wasabi caviar/mango puree	30
 Chilean Sea Bass (gluten free)	pineapple saffron/artichoke puree/ "minus 8" vinegar	38
Twin Lobster Tail	spinach/whipped potatoes/beurre blanc	54
Kobe Short Ribs	lobster risotto/leeks/crispy potatoes	34
Coffee Crusted Rib Eye	porcinis/tempura potatoes/arugula pistou	38
Filet Mignon	spinach/whipped potatoes/horseradish/cabernet reduction	39
Filet Mignon & Lobster	asparagus/garlic whipped potatoes/cabernet reduction	58
 Free Range Chicken (low cholesterol)	spinach/fingerling potatoes/tomato broth	26

Prix-Fixe Menu

**Baby Romaine
Filet Mignon
Chocolate Bombe Cake
50**

 "Fit for you" items have been selected to meet the diverse dietary needs of our guests. We will be happy to answer any questions you may have.

Exécutive Chef : Erasmo Rodriguez