



Carmel-by-the-Sea

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Menu

Cured Salmon Ravioli

meyer lemon cream sauce, tomato concassé

or

Shrimp Spring Roll

asian cole slaw, acacia honey glaze,
sweet chili sauce

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Lobster Bisque

or

Roasted Red & Golden Beets

micro greens, candied walnuts, feta, champagne vinaigrette

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Roast Rack of Lamb

citrus-port sauce, oven-roasted vegetables,
bacon-leek potato gratin

or

Maple Leaf Duck Breast

sundried cherry sauce, grilled asparagus, roasted peppers,
sweet potato & green onion mash

or

Oven-Roasted Salmon

cashew-cilantro pesto, slow braised beluga lentils

or

American Kobe Beef Short Ribs

guinness-hoisin braised, tobacco onions,
red bliss mashed potatoes

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Dessert Selection

Coffee / Tea

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\$79.00

(+18% Gratuity + 9.5% Tax/CRID)

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