



Carmel-by-the-Sea

Menu

Roma Tomato Soup

or

Chilled Iceberg Wedge

*gorgonzola, peppered bacon bits,
creamy artichoke dressing*

Pan-Seared Halibut

*rancho gordo beans, braised kale,
puttanesca sauce*

or

Black Angus Filet Mignon

*wild mushrooms, cabernet reduction,
sautéed asparagus, roasted fingerling potatoes*

or

Free-Range Chicken Breast

garlic confit, baby carrots, yukon gold mash

or

Rack of Lamb

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

Dessert Selection

Coffee / Tea

\$85

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