



Carmel-by-the-Sea

\*\*\*\*\*

# Menu

Cured Salmon Ravioli  
*meyer lemon mascarpone cream,  
wild trout roe*

or

Crab Cakes  
*fennel & apple salad, citrus vinaigrette*

\*\*\*\*

Lobster Bisque

or

Roasted Red & Golden Beets  
*candied walnuts, feta, champagne vinaigrette*

\*\*\*\*

Maple Leaf Duck Breast  
*sundried cherry sauce, grilled asparagus,  
roasted peppers, sweet potato mash*

or

Pan-Seared Halibut  
*rancho gordo beans, braised kale,  
puttanesca sauce*

or

Roast Rack of Lamb  
*citrus-port sauce, oven-roasted vegetables,  
bacon-leek potato gratin*

or

American Kobe Beef  
Short Ribs

*wild mushrooms, cipollini onions,  
horseradish mash*

\*\*\*\*

Dessert Selection

Coffee / Tea

\*\*\*\*\*

\$99

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

\*\*\*\*\*