



Carmel-by-the-Sea

\*\*\*\*\*

# Menu

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

or

Dungeness Crab Cake  
*mustard remoulade, citrus fennel  
salad, fresh herbs*

\*\*\*

Lobster Bisque

or

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

\*\*\*\*

Maple Leaf Duck Breast

*white bean cassoulet, duck confit,  
preserved lemon, calabrian chili*

or

Grilled Branzino

*stuffed with lemon, za'atar spice,  
rice pilaf, mustard green salad*

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

\*\*\*\*\*

\$109

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

\*\*\*\*\*