

California Grill Menu

Chef Cari Ann Craig

Stuffed Globe Artichokes

*Tender grilled artichokes marinated in olive oil and garlic,
Stuffed with Humboldt Fog cheese, then drizzled with a pomegranate reduction*



Grilled Caesar Salad

*Crisp romaine halved brushed with herbs, flash-grilled and finished
with a fresh Caesar dressing, thin shaves of pecorino, and a toasted garlic crostini*



The Rib Eye

*Slices of seared beef on top of a delicate parsnip purée,
finished with a bing cherry pinot noir reduction*



Mini Chocolate Torte

A warm dark chocolate torte topped with cinnamon ice cream and fresh berries