# VITRINE

#### **STARTERS**

# ORGANIC MARKET SOUP 14

MADE DAILY WITH OUR FRESHEST INGREDIENTS

#### MUSHROOM TRUFFLE SOUP 14

LOCAL FALL MUSHROOMS, SHAVED TRUFFLE, FINES HERBES

#### MARINATED KALE SALAD

PICKLED ONION, PUMPKIN SEEDS, PINE NUTS, GREEN APPLE, PEAR RUBINO WINE VINAIGRETTE

## PROSCIUTTO DUNGENESS CRAB CAKE 21

MEYER LEMON AND PINEAPPLE JAM, ORGANIC WATERCRESS, CALIBRIAN CHILI OIL

#### PICKLED BEET SALAD 22

GREEK YOGURT, LEMON OLIVE OIL, RED AND YELLOW PICKLED BEETS

## BABY SQUASH STUFFED MONTEREY CALAMARI 18

BROCCOLI RABE, CANNELLINI BEAN SILK, ARBEQUINA OLIVE OIL

## **ENTRÉES**

## ST. REGIS CHOPPED SALAD

GRILLED LOCAL ORGANIC BREAST OF CHICKEN, POINT REYES BLUE CHEESE, HAAS AVOCADO, HEARTS OF PALM, ORGANIC EGG, CHIPOTLE RANCH DRESSING

## HOMEMADE FRENCH-STYLE CROQUE MONSIEUR 24

SALTED TRUFFLE BUTTER, EMMENTAL CHEESE, MUSHROOM, ARTISANAL HAM ON SOURDOUGH BREAD

#### ROASTED BUTTERNUT SOUASH RISOTTO

LIGHT WHIPPED CREAM, OLIVE OIL AND PARMESAN EMULSION

# ORGANIC PRIME BEEF BURGER 26

CARAMELIZED ONION, MONTGOMERY CHEDDAR CHEESE ADD BACON OR AVOCADO 3

### SMOKED SALMON SANDWICH 26

MIXED GREENS, MINT, CORIANDER, WASABI MAYONNAISE, HAAS AVOCADO, HYDROPONIC TOMATO, MULTIGRAIN BREAD

## SEARED SCALLOP 27

CAULIFLOWER PUREE, GOLDEN RAISINS, TOASTED CASHEWS, CITRUS BUTTER SAUCE

## GRAIN-FED CHICKEN BREAST 28

CRÈME FRAÎCHE POTATO PUREE, ROASTED ROOT VEGETABLES, SHAVED TRUFFLE

#### PAN SEARED KING SALMON 32

SAFFRON BRAISED FENNEL, PARSLEY PERNOD BROTH, ROASTED BRUSSEL SPROUTS

#### SIDE DISHES 8

ROASTED BUTTERNUT SQUASH RISOTTO SAUTÉED SPINACH, FRIED GARLIC CRÈME FRAÎCHE POTATO PUREE ROASTED ROOT VEGETABLES SEA SALT AND CIDER VINEGAR CHIPS, HOUSE-MADE RUSSIAN DIP







### EXECUTIVE CHEF FRANCK DESPLECHIN