

· · · share + nosh

roasted bruschetta. almond basil pesto. feta. balsamic syrup. fresh mozzarella	5
tendrils + shrooms. sautéed pea tendrils. wild mushrooms. caramelized garlic	5
squash blossom fried rice. toasted garlic. sesame seeds. jasmine rice. zucchini	5
haricots verts + white asparagus. simply roasted w/ kalamata olive butter	5
gorgonzola potatoes. gorgonzola cheese. thyme. half-smashed fingerling potatoes. garlic butter	5
ceviche. seabass + shrimp. haus rojo sauce. cilantro. pickled watermelon rind	9
westcoast oyster crudo. single or 1/2 dozen raw oysters. red clay sea salt. lemon spear. sliced serrano	3/14
calamari. lime cilantro aioli. citrus zest. frisee. sea salt	9
chilled prawns. poached in tamarind + lemongrass. citrus zest. wasabi arugula aioli	11
fromage. Venissimo artisan cheese plate. seasonal accoutrements	15
salumi. cured meat plate. Knight Salumi Co. specialties. housemade garlic + pork pate	15
half pound clams or mussels. garlic + serrano pepper butter sauce. lemon pugliese toast	11
filet mignon flatbread. arugula. balsamic reduction. scallions. mozzarella. garlic. fingerling potatoes	14
kobe sliders w/ herb fries. boursin cheese. garlic aioli. basil. oven-dried tomatoes. pickled onions	13
white bean chili w/ pork belly. habanero pepper. cilantro sour cream. black eyed peas. crispy leeks	12

· · · salads and sandwiches

watermelon + tomato salad. feta. lime chili emulsion. red onion. baby lettuce. toasted sesame seeds	7
candied apple and pecan salad. saint agur cheese. arugula + celery leaves. shaved parsnip. shallot vinaigrette	8
chicken caesar salad. romaine lettuce. cilantro. arugula. seared chicken. avocado. pepitas	14
mongolian cheesesteak. filet mignon. swiss cheese. scallions. caramelized onion. shrooms. toasted baguette	11
seared achiote chicken sandwich. achiote + garlic rub. rocket arugula. cilantro sour cream. swiss cheese	10

· · · land

italian sausage penne. grilled italian sausage. penne pasta. cherry tomatoes. bolognese sauce	16
roasted game hen. wild mushrooms. gorgonzola smashed potatoes. hibiscus pan jus	19
peppercorn mignon. choice of 5 or 8 oz filet. bleu cheese crust. potato gratin. haricots verts. demi glace	22/29
bulgogi glazed ribeye. tempura pickled asparagus + scallion. blue corn bread	27

· · · ocean

seared salmon. basil marinade. fennel frites. orange balsamic reduction. citrus puree	22
seabass en papillote. white corn. orzo pasta. pea tendrils. baby carrots	18
butter poached lobster. linguini. uni butter. white corn. lentil puree. scallions. tobikko	26
pink peppercorn scallops. pea tendrils. tobikko. chives. brie gratin potatoes	24

· · · end

crème brûlée. liqueur infused custard with a hard caramel crust. fresh berries	7
chili chocolate cake + hazelnut. dark chocolate flourless cake. hazelnut gelato. cayenne ganache	7
edgar allan poe de crème. butterscotch pudding. blackberry reduction. ginger snap cookie	5
spiced chocolate donuts. bourbon butter pecan gelato	7

winter 2010

food + beverage manager ande cogsdill
culinary team: chef de cuisine craig jimenez
sous chef eric manuel. phillip esteban
paco escalante. chris arzola



firefly