

# S O M E R S E T

GOLD COAST

## FOR THE TABLE

TUNA SASHIMI shiitake-sesame dressing, avocado	17
CHICKPEA PANISSE roasted garlic, eggplant caponata	14
SPICY CRAB ON CRISPY RICE king crab, red chili emulsion	16
CRUNCHY LOBSTER SPRING ROLL wasabi aioli, pickled ginger slaw	19
FOIE GRAS BRULEE dried cherry, riesling gelee, brioche	20

## VEGETABLES AND GREENS

ENDIVE AND AVOCADO SALAD caesar dressing, sweet peas	14
WARM MUSHROOM SALAD red fresno vinaigrette, chevre	18
SHAVED RADISH SALAD calabrian chili-walnut pesto, thai basil	14
SPICE ROASTED CAULIFLOWER sumac labneh, soft herbs	16
SPRING PEA SOUP creme fraiche, croutons	12
MASHED POTATOES butter, cream	10
BRUSSELS SPROUTS smoked chili gastrique	10
HOUSE FRENCH FRIES sea salt, aioli	9
ROASTED CORN lime aioli, crispy parmesan	10

## PASTAS AND FLATBREADS

FRESH SPAGHETTI cherry tomatoes, olive oil	16
SOPRESSINI uni butter, calamari	22
ASPARAGUS-LEMON RISOTTO herbal tea, local parmesan	18
RAPINI AND ROASTED GARLIC FLATBREAD fresh ricotta, chili-parsley oil	16
FLATBREAD TARTE FLAMBÉE caramelized onions, bacon, gruyere	16

## MEAT AND SEAFOOD

ROHAN DUCK CONFIT red onion compte, horseradish	18
MISO-CITRUS GLAZED SALMON baby bok choy, umami broth	29
WOOD-FIRED NY STRIP citrus-mustard butter, carrot hummus	34
BONE IN PORK CHOP "MILANESE" chili crumbs, spring vegetable friccasse	29
PARMESAN CRUSTED CHICKEN artichokes, lemon butter, basil	29
SEARED PACIFIC HALIBUT spring onion soubise, romanesco	32
SOMERSET CHEESEBURGER black truffle, crispy onions, frisée	18

## DESSERT

CHEESECAKE BRULEE strawberry, champagne, elderflower	14
CHOCOLATE CREAM CAKE coconut, caramel, tonka bean	14
BLUEBERRY PAVLOVA lemon frozen yogurt, market berries	14
COOKIE PLATE chocolate chip, snickerdoodle, lavender shortbread	12
WARM MADELEINES vanilla, citrus	12

