

the TERRACE

DINNER

Starters and Snacks

Crispy Brussels Sprouts 12. (VG, nuts)
maple soy glaze, pomegranate, almonds

Truffle Frites 12. (V, GF)
Kennebec fries, house seasoning, truffle oil, grated pecorino, chives

Sautéed Baby Broccoli 12. (VG, GF)
chamomile aioli, harissa, garlic chips

Cauliflower Pakora 12. (VG, DF, GF)
chickpea and rice flour batter, green goddess, crispy kale

Creamy Rock Shrimp Tempura 15.
tempura batter, creamy mae ploy dressing

Potato Popcorn Chicken 14. (DF, GF)
potato flour coating, tamari lime aioli

Sweet Potato Mac n Cheese 16. (V)
butternut squash, sweet potato, cornbread, braised cipollini

Soups

Tortilla Soup 11. (V)
crispy tortillas, guacapico, sour cream

French Onion Soup 14.
swiss gruyere, crostini

Soup du Jour 11.

Sous Chef – Ruben Garcia

Salads

Market Lettuces 14. (VG, GF)
seasonal market vegetables & fruits,
white peach raspberry vinaigrette

Caesar Salad 16.
romaine, baby heirloom tomatoes, parmesan, garlic brioche croutons

Turkey Cobb 20. (GF)
bacon balsamic vinaigrette, corn, blue cheese, avocado, egg, tomato

Baby Arugula Kale 16. (VG, GF, nuts)
red wine vinaigrette, blood orange, kumquat confit, toasted hazelnuts,
feta, easter egg radish

Edamame and Red Quinoa 17. (VG, GF, nuts)
sweet peppers, corn, pearl onions, red cabbage, aji verde

add to greens

chicken breast 8. grilled salmon 10.
grilled shrimp 10. skirt steak 12.

From the Sea

Grilled Salmon 32.
tarragon spätzle, snap peas, baby heirloom carrots,
broccoli, beurre rouge

Seared Scallops 35. (GF)
apple celery root purée, roasted shiitakes & criminis, pickled shimejis,
crispy enokis, beurre blanc

Icelandic Cod 38. (GF)
french lentils, pineapple curry aioli, baby bok choy,
red cabbage, english peas

Blackened Shrimp and Linguine 32. (nuts)
cilantro pesto, baby squash, mini sweet bell pepper,
pearl onions, corn, cherry tomatoes

Crab Couscous Risotto 34. (nuts)
blood orange romesco, bacon lardons, english peas, corn,
baby squash, beurre blanc



ChuanLifestyle Cuisine

Recognizing the multitude of dietary requirements our guests may have, our ChuanLifestyle cuisine are dishes that may be designed for those guests whose diet is vegetarian based or prepared specifically for those who may have dietary restrictions such as gluten or lactose. Your server will be able to communicate further on those dishes that are identified as ChuanLifestyle Cuisine

DF- Dairy Free GF- Gluten Free V - Vegetarian VG - Vegan

From the Land

Roasted Half Chicken 32.
achiote tequila, chipotle mash, red cabbage slaw, flour tortilla

Lomo Saltado 34. (DF)
rib eye strips, heirloom cherry tomatoes,
aji verde, french fries, jasmine rice, garlic soy sauce

Kalbi Short Rib 34.
pear marinated short rib, english pea puree,
sugar snap peas, pickled shimejis

Skirt Steak Frites 32. (DF)
moroccan rub, harissa, fries, market greens

Filet Mignon 40.
yucca croquette, carrot purée, asparagus,
roasted wild mushrooms

Lemon Pepper Chicken and Pappardelle 30.
cognac cream sauce, sun dried tomatoes, cipollini, chanterelles,
pomegranate, spinach