

# California Grill

## Brick Oven Fired Flatbreads

- Triple Cheese . . . Pecorino, Asiago, and Provolone with Sun-dried Tomato and Arugula Pesto\** 11.00  
*“BLT” with Heirloom Tomatoes, Applewood Bacon, Provolone, Crisp Romaine, and Lemon Mayonnaise* 14.00  
*Rotisserie Chicken with Butternut Puree, Wild Mushrooms, Point Reyes Blue Cheese, Heirloom Apples* 13.00  
*Roasted Saigon Pork with Hoisin Sauce, Spicy Pickled Vegetables, Cucumber, Cilantro, and Mint* 13.00

## Sushi

- Yellowfin Tuna Three Ways . . . Poke, Tartare, and Tataki* 21.00  
*Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, and Hiramasa* 19.00  
*“Snake in the Grass” . . . Barbecue Eel with Shrimp Tempura, Avocado, and Cucumber* 22.00  
*Double Crunch Rainbow Roll . . . Hiramasa, Salmon, Tuna, Tempura Crunch, and Tobiko* 20.00  
*Tempura “Malibu” Roll . . . Cobia, Hamachi, Tuna Tartare, and Spicy Sesame Sauce* 19.00  
*Spicy Kazan Roll . . . Crab, Shrimp, Bay Scallops, Tuna, and Fireball Sauce* 20.00  
*California Roll . . . Jumbo Lump Crab with Avocado and Cucumber* 20.00  
*Yoshie’s Deluxe Sushi Platter . . . Maki and Nigiri* 25.00

## First Course

- Florida Beefsteak Tomato Soup with Herbed Mascarpone and Pumpernickel Croutons\** 10.00  
*Crispy Asian Rock Shrimp Salad with Japanese Pears, Red Onions, Soy Reduction, and Wasabi Cream* 16.00  
*Heirloom Beet Salad with Laura Chanel Goat Cheese, Pickled Red Onion and Pumpkin Seed Vinaigrette\** 13.00  
*Heirloom Apple Salad with Fall Greens, Poached Apple, Maytag Blue, Candied Pecans, Roasted Apple Vinaigrette\** 13.00  
*Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons* 10.00  
*Maine Lobster Risotto with Midnight Moon Goat Cheese, Lobster Oil, and Meyer Lemon Beurre Blanc* 18.00  
*Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil\** 13.00

## Main Course

- Grilled Pork Tenderloin with Goat Cheese Polenta, Button Mushrooms, and Zinfandel Glaze* 32.00  
*Spiced Tuna with Sweet Potato Purée, Mustard Greens, Red Wine Braised Beef Rib Ravioli, Natural Reduction* 36.00  
*Pan-roasted Florida Black Grouper Fillet with “Stir-fry” Vegetables, Sticky Rice, Ginger-Soy-Hijiki Broth* 35.00  
*Crispy Chicken with Heirloom Tomato-Herb Chèvre Tart, Corn and Chorizo Succotash, Fava Purée, Sherry Jus* 32.00  
*Seared Ostrich Filet with Buttery Potato Puree, Wild Mushrooms, Globe Carrots, Fig and Honeyed Port Reduction* 36.00  
*Potato and Cheese Ravioli with Wild Mushrooms, Buttercup Squash, Parmesan, and Black Truffle Butter Sauce\** 26.00  
*Oak-fired Filet of Beef with Sour Cream Mashed Potatoes, Roasted Baby Zucchini, and Teriyaki Barbecue* 44.00  
*Day Boat Scallops with House-made Gnocchi, Sustainable Pears, Brown Butter and Bacon Emulsion* 38.00

\* Vegetarian Zone

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

## California Grill Featured Wines and Sake

<i>Roederer Sparkling Brut, Anderson Valley</i>	12.00	<i>Three Saints Chardonnay, Santa Maria Valley ‘07</i>	12.00
<i>Honig Cabernet Sauvignon, Napa ‘06</i>	12.00	<i>Martin Weyrich Moscato Allegro, CA ‘07</i>	9.00
<i>Kaiun Junmai Ginjyo</i>	13.00	<i>Shafer Merlot, Napa ‘06</i>	20.00

An 18% service charge is added for parties of 6 or more.

10-27-09jk