

# California Grill

## Brick Oven Fired Flatbreads

- Roasted Fall Vegetables with Sautéed Spinach, Ricotta, Provolone and Petite Watercress\** 12.00  
*Triple Cheese . . . Pecorino, Asiago, and Provolone with Sun-dried Tomato and Arugula Pesto\** 12.00  
*Rotisserie Chicken with Butternut Purée, Wild Mushrooms, Point Reyes Blue Cheese, Heirloom Apples* 14.00  
*Smoked Duck Flatbread with Fontina Cheese, Dates, Arugula, Organic Citrus, and Crispy Salsify* 14.00

## Sushi

- Yellowfin Tuna Three Ways . . . Poke, Tartare, and Tataki* 23.00  
*Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, and Hiramasa* 21.00  
*“Snake in the Grass” . . . Barbecue Eel with Shrimp Tempura, Avocado, and Cucumber* 26.00  
*Double Crunch Rainbow Roll . . . Hiramasa, Salmon, Tuna, Tempura Crunch, and Tobiko* 22.00  
*Tempura “Malibu” Roll . . . Cobia, Hamachi, Tuna Tartare, and Spicy Sesame Sauce* 21.00  
*Spicy Kazan Roll . . . Crab, Shrimp, Bay Scallops, Tuna, and Fireball Sauce* 22.00  
*California Roll . . . Jumbo Lump Crab with Avocado and Cucumber* 22.00  
*Yoshie’s Deluxe Sushi Platter . . . Maki and Nigiri* 28.00

## First Course

- Roasted Autumn Squash Soup with Maple Whipped Cream and Toasted Pumpkin Seeds\** 11.00  
*Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil\** 14.00  
*Heirloom Beet Salad with Laura Chanel Goat Cheese, Pickled Red Onion, Pumpkin Seed Vinaigrette\** 14.00  
*House-cured Duck Confit with Arugula Salad, Serrano Ham, Vanilla Poached Pears, and Fig Spiced Balsamic* 16.00  
*Heirloom Apple Salad with Fall Greens, Almonds, Dried Cranberries, Maytag Blue Cheese, Cranberry Vinaigrette\** 14.00  
*Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons* 11.00  
*Crispy Asian Rock Shrimp Salad with Japanese Pears, Red Onions, Soy Reduction, and Wasabi Cream* 18.00

## Main Course

- Grilled Pork Tenderloin with Goat Cheese Polenta, Button Mushrooms, and Zinfandel Glaze* 34.00  
*Palmetto Farms Crispy Chicken with Apple Glazed Pork, Parsnip Purée, Golden Beets, and Natural Jus* 33.00  
*Pan-roasted Florida Black Grouper Fillet with “Stir-fry” Vegetables, Sticky Rice, Ginger-Soy-Hijiki Broth* 38.00  
*Seared Bison with White Corn and Mushroom “Risotto”, Turnips, Chestnuts, and Pinot Noir Juniper Emulsion* 42.00  
*Day Boat Scallops with Blue Hubbard and Bacon Gratin, Baby Brussels Sprouts, Apple Cider-Veal Reduction* 36.00  
*Hand-made Cavatelli Pasta with Wild Mushrooms, Buttercup Squash, Winter Kale, Truffle Mascarpone Cream\** 28.00  
*Spiced Tuna with Sweet Potato Purée, Baby Spinach, Red Wine Braised Beef Rib Ravioli, Natural Reduction* 34.00  
*Oak-fired Filet of Beef with Olive Oil Whipped Potatoes, Broccolini, and Teriyaki Barbecue* 44.00

\* 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>	14.00	<i>Three Saints Chardonnay, Santa Maria Valley ‘07</i>	13.00
<i>Honig Cabernet Sauvignon, Napa ‘06</i>	15.00	<i>Martin Weyrich Moscato Allegro, CA ‘07</i>	10.00
<i>Kaiun Junmai Ginjo</i>	13.00	<i>Shafer Merlot, Napa ‘06</i>	22.00

An 18% service charge is added for parties of 6 or more.  
12-22-09cmh