

From the Kitchen

Seasonal Plates

By Caballeros Catering

Offered Thu & Fri 4-6pm
and Sat 1-6pm

Snap Pea & Egg Sandwich

sugar snap peas, medium boiled egg, pea tendrils, bacon aioli,
house baguette 22

Lamb Stuffed Onion

braised lamb, pinot poached local onion, lemon balm yogurt, green
garlic oil, crispy leeks 23

Bright Spring Salad

asparagus, peas, radishes, toasted pistachios, roasted chickpeas, avocado,
fresh herbs, spring greens, goat cheese snow, green goddess dressing 19

Hamachi Crudo

hamachi, house ponzu, cilantro, avocado, chili threads & tostada 20

Wild Mushroom & Lobster Agnolotti del Plin

spring peas, lobster cream sauce, manchego 30

Duck Egg, Asparagus & Foie

asparagus, Spanish fried duck egg, seared foie gras, local hazelnuts 32

Coconut Bay Laurel Panna Cotta

local bay leaves, coconut cream, pink peppercorn cotton candy 18

Cheese & Charcuterie Board

cured meats, artisan cheeses, house pickles, mustard, seasonal garnishes 40

15% off for Members

Please note, the consumption of raw or undercooked
meats, seafood, or eggs may increase risk of foodborne illness.