



Brick Oven Fired Flatbreads

- Triple Cheese with Caramelized Onions, Sun-dried Tomatoes, and Basil Pesto** 10.00
*Roasted Mushrooms with Truffle Mushroom Cream, Goat Cheese, and Caramelized Onions** 11.00
Chipotle Braised Chicken with Sweet Onion Marmalade, Crispy Bacon and Chili Aioli 11.00
Barbecue Pulled Pork with Tillamook Cheddar, and Cabbage-Fennel Slaw 12.00

Sushi

- Yellowfin Tuna Three Ways . . . Poki, Tartar, and Tataki* 20.00
Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, and Hamachi 16.00
“Snake in the Grass” . . . Eel with Shrimp Tempura, Avocado, and Cucumber 22.00
Double-Crunch Rainbow Roll . . . Cobia, Salmon, Tuna, Tempura Crunch, and Tobikko 19.00
Spicy Sensation . . . Scallops, Tuna, Avocado, Tobikko, and Fireball Sauce 18.00
Dungeness Crab California Roll with Avocado and Cucumber 17.00
Yoshie’s Deluxe Sushi Platter . . . Maki and Nigiri 24.00

First Course

- *California Asparagus Soup with Smoked Sea Scallops, and Meyer Lemon Crème Fraîche* 9.00
*Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil** 11
*Salad of Baby Purple Artichokes, Fennel, Arugula, Sun Dried Tomatoes, Herb Vinaigrette and Pecorino** 12.00
Oak-fired San Joaquin Delta Asparagus with Arugula, Serrano Ham Vinaigrette, and Manchego Cheese 12.00
*Marinated Golden and Red Beets with Goat Cheese Mousse, Micro Greens, and Sherry Vinaigrette** 11.00
→ *Chilled Maine Lobster with California Blood Orange, Celery Root Salad, and Citrus Vinaigrette* 17.00

Main Course

- Oak-fired Filet of Beef with Gruyère-Potato Pavé, Broccolini, and Teriyaki Barbecue Sauce* 35.00
*Whole Wheat Lasagna with Wilted Arugula, Baby Spinach, Bitter Greens, and Rustic Tomato Ragoût** 23.00
Wild Alaskan Halibut with Roast Duck Ravioli, Baby Bok Choy, Shiitake Mushrooms, Peking Duck Broth 28.00
Roasted Belle Rouge Chicken with Sun Chokes, Yellow Foot Chanterelles, Cipollini Onions, and Natural Jus 30.00
Grilled Pork Tenderloin with Creamy Goat Cheese Polenta, Cremini Mushrooms, Zinfandel Glaze, and Sage 24.00
Roasted Atlantic Salmon with Caramelized Root Vegetables, Fingerling Potatoes, and Bacon Vinaigrette 28.00
Veal Tenderloin with fresh Morel Mushrooms, Bouquet of Spring Vegetables, and Potatoes Mouseline 36.00
Seared Golden Tilefish with Farro Risotto, Wild Mushrooms, California Asparagus and Xeres Jus 30.00

* 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 House Wines

- | | | | |
|---|------|--|-------|
| <i>Martin Weyrich Moscato Allegro, CA ‘05</i> | 9.00 | <i>Honig Cabernet Sauvignon, Napa ‘03</i> | 10.00 |
| <i>EOS Chardonnay, Paso Robles ‘03</i> | 9.00 | <i>Roederer Estate Sparkling Brut, Anderson Vly.</i> | 9.00 |
| <i>Kakujo Junmai Ginjyo Sake</i> | | | |

An 18% service charge is added for parties of 8 or more.

4-10-07 lab

CR3204 031 © Disney