



Brick Oven Fired Flatbreads

- Triple Cheese, Pecorino, Asiago, Provolone with Sun-dried Tomatoes and Basil Pesto** 10.00
Marinated Beef Tenderloin with Parmigiano Reggiano, Balsamic Reduction, and Lemon Oil 13.00
*Mushroom Flatbread with Potato-Leek Fondue, Aged Goat Cheese, and Truffled Fingerlings Chips ** 11.00
Roasted Chicken with Carrots, Celery, Spring Peas, Nueske's Bacon, and Provolone Cheese 12.00

Sushi

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

First Course

- Potato and Green Asparagus Soup with Jumbo Lump Crabmeat and Lemon Crème Fraîche* 9.00
Jumbo Lump Crab and fresh Florida Citrus Salad with Green Papaya Slaw and Tarragon Remoulade 16.00
*Market Greens with crisp Apples, Candied Walnuts, Point Reyes Bleu Cheese, and Cranberry Vinaigrette** 12.00
Oak-fired Zuckerman's Farm Asparagus with Serrano Ham, Manchego Cheese, Arugula, Aged Xeres Vinaigrette 13.00
Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons 9.00
Sautéed Hudson Valley Foie Gras with Roasted Apple, Vanilla-Date Compote, and Black Truffle Vinaigrette 16.00
*Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil** 11.00

Main Course

- Nori Wrapped Ahi Tuna with Stir Fry Vegetable Strudel, Baby Bok Choy, Lotus Root, and Miso Sauce* 35.00
Seared Jumbo Day Boat Scallops with Farro Risotto, Roasted Wild Mushrooms, and Banyuls Reduction 34.00
Brioche Crusted Halibut with Crushed Potatoes, Braised Carrots, Serrano Ham, and Spring Pea Cappuccino 33.00
Oak-fired Filet of Beef with "Cheesy" Orecchiette Pasta Gratin, Sautéed Asparagus, Teriyaki Barbeque Sauce 38.00
Grilled Pork Tenderloin with Creamy Goat Cheese Polenta, Cremini Mushrooms, Zinfandel Glaze, and Sage 26.00
Seared Veal Loin with Mushroom Risotto Croquette, Onion Marmalade, Spring Vegetables, and Foie Gras Sauce 38.00
*Hand Crafted Spinach Ravioli with Ricotta and Parmesan Cheese, Rustic Tomato Ragù and Asparagus** 23.00
"Chicken & Dumplings", Crispy Poussin, Potato Dumplings, Carrots, Celeriac, and Wild Mushrooms 28.00

** 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 & Sake

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| <i>Three Saints Chardonnay, Santa Maria '04</i> | 12.50 | <i>Martin Weyrich Moscato Allegro, CA '05</i> | 9.00 |
| <i>Kakujo Junmai Ginjyo Sake</i> | 12.75 | <i>Roederer Estate Sparkling Brut, Anderson Vly.</i> | 11.00 |
| <i>Honig Cabernet Sauvignon, Napa '05</i> | 12.00 | | |

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