



Brick Oven Fired Flatbreads

- Triple Cheese, Pecorino, Asiago, Provolone with Sun-dried Tomatoes and Basil Pesto** 10.00
*Grilled Portobello Mushroom Flatbread with Gorgonzola, Balsamic Onions, and Crispy Shallots ** 11.00
 “Beef Churrasco” with Grilled Flank Steak, Sweet Corn Relish, Smoked Cheddar, and Chimichurri Sauce 13.00
Serrano Ham and Goat Cheese Flatbread with Tomato Marmalade, Ricotta, and Arugula 13.00

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
Green Goddess Roll . . . Hamachi Toro, Jalapeno Peppers, Wakame, and Spicy Avocado Dressing 19.00
 “Medusa Roll”... Crispy Soft Shell Crab with Asparagus, Spicy Mayonnaise and Yuzu Pepper Sauce 20.00
 “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

- Zellwood Sweet Corn Bisque with Nueske’s Applewood Smoked Bacon Foam* 9.00
Chilled Maine Lobster with Tarragon Remoulade, Toasted Brioche, Micro Celery, and “Fries” 18.00
Oak-fired Escargots with European White Asparagus, Ramp Butter, Frisée, Croutons, and Pickled Wild Leeks 13.00
Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons 9.00
*Market Greens with Peaches, Point Reyes Blue Cheese, Candied Pecans and Orange-Honey Vinaigrette** 12.00
Sautéed Hudson Valley Foie Gras with Croissant Bread Pudding, Apricot Chutney, and Port Wine Jus 16.00
*Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil** 11.00

Main Course

- Grilled Berkshire Pork Loin with Goat Cheese Polenta, Button Mushrooms, and Zinfandel Glaze* 29.00
Seared Hawaiian Kona Kampachi with Shiitake Mushrooms, Taro Root, Corn Butter Sauce, and Togarashi Oil 33.00
Oak-fired Filet of Beef with Tillamook Cheddar Grit Cake, Sautéed Asparagus, and Teriyaki Barbeque Sauce 38.00
Scottish Salmon Fillet with Roasted Fingerling Potatoes, Wild Asparagus and Porcini Mushroom Vinaigrette 32.00
Brioche Crusted Halibut with Crushed Potatoes, Braised Carrots, Serrano Ham, and Spring Pea Cappuccino 33.00
Roasted Free Range Chicken Breast with Bouquet of Spring Vegetables, Sauce Romesco, and Natural Jus 28.00
*Hand Crafted Spinach Ravioli with Ricotta and Parmesan Cheese, Rustic Tomato Ragu, and Asparagus** 24.00
Seared Veal Loin with Wild Leeks, Morel Mushrooms, Potato Galette, Brandy Crème, and Ramps Pesto 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 & Sake

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

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