



The California Grill Welcomes
The Welsh Family!

Brick Oven Fired Flatbreads

- Triple Cheese . . . Pecorino, Asiago, and Provolone with Sun-dried Tomato and Arugula Pesto* 12.00
- Oak Rotisserie Chicken with Baby Purple Artichokes, Ricotta, Caramelized Onions, and Garlic Aioli 13.00
- California Asparagus and Serrano Ham with Arugula, Fennel, Manchego Cheese, and Sherry-Honey Syrup 13.00
- Spring Vegetables with Portobello Mushrooms, Spinach, Micro Watercress, and Goat Cheese* 12.00

Sushi

The sushi selections below may contain raw or undercooked fish

- 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
- Crab and Beef “Oscar” Roll . . . Jumbo Lump Crab, Seared Rare Beef Filet, Spicy Tarragon Sauce 22.00
- Tempura “Malibu” Roll . . . Hiramasa, 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

- Creamy Spring Onion Soup with Toasted Sourdough, Gruyere Cheese, and Chives 11.00
- Crispy Asian Rock Shrimp Salad with Florida Citrus, Red Onions, Soy Reduction, and Wasabi Cream 17.00
- Lobster Salad with Yuzu Mayonnaise, crushed Avocado, Moro Vinaigrette, and Black Peppercorn Cracker 18.00
- Heirloom Apple Salad with Seasonal Greens, Almonds, Cranberries, Maytag Blue Cheese, Cranberry Vinaigrette* 14.00
- Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons 11.00
- Local Spring Rabbit Confit with White Bean and Artichoke Ragout, Mâche, and Watermelon Radish 16.00
- Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil* 14.00

Main Course

- Grilled Pork Tenderloin with Goat Cheese Polenta, Button Mushrooms, and Zinfandel Glaze 34.00
- Crispy Chicken with Leek and Manchego Fondue, Truffled Whipped Potatoes, Pinot Noir Chicken Glaze 33.00
- Pan-roasted Wild Line Caught Halibut with “Stir-fry” Vegetables, Sticky Rice, and Ginger-Soy-Hijiki Broth 38.00
- Sweet Potato-Ricotta Tortelloni with Wild Mushrooms, Asparagus, Brown-Butter-Raisin Vinaigrette, Almond Milk* 28.00
- Pan-seared Wild Columbia River Salmon, English Pea Risotto, Black Trumpet Mushrooms, and Ramp Pesto 37.00
- Panko-cruste Day Boat Cod with Littleneck Clams, Roasted Early Vegetables, Lobster Saffron Broth, Herb Aioli 36.00
- Oak-fired Filet of Beef with Tillamook Cheddar Gratin, Zuckerman’s Asparagus, and Teriyaki Barbecue 44.00
- Seared Bison with Sweet Potato, Bacon, Piquillo Pepper Hash, Sweet Onions, and Mustard-Veal Demi 42.00

* 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

- Roederer Sparkling Brut, Anderson Valley NV 14.00 Three Saints Chardonnay, Santa Maria Valley '07 13.00
- Honig Cabernet Sauvignon, Napa '06 15.00 Kaiun Junmai Ginjyo 13.00
- Hess Collection Estate Cabernet Sauvignon '06 22.00

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