



STARTERS

PROSCIUTTO WRAPPED PACIFIC SHRIMP
porcini risotto, white truffle oil

FISHERMEN'S CHOWDER
clams, mussels, calamari, tomato-fennel broth

ORGANIC FIELD GREENS
roasted pears, persimmons, toasted walnuts, goat cheese, pomegranate vinaigrette

MAIN COURSES

HORSERADISH CRUSTED COD
roast garlic mashed potatoes, root vegetable 'ratatouille' brunoise, crispy leeks, chive oil

LEMON HERB MARINATED MURRAY FARMS FREE RANGE CHICKEN
parsnip-vanilla bean puree, crispy brussel sprout leaves, pan 'gravy'

SLICED FLAT IRON STEAK
potato-spinach hash, crispy shallots, port wine sauce

SWEETS

CHOCOLATE-VANILLA TORTE
chocolate sauce, crème anglaise, chantilly crème

APPLE-PECAN CAKE
vanilla ice cream, caramel sauce, apple chip

CLASSIC CRÈME BRULEE
Croatian fig compote, madeleine

\$29.95



STARTERS

*TUNA & CRAB TIAN**

tuna tartare, crab 'ceviche', avocado-wasabi mash, yuzu vinaigrette (7.)

PUMPKIN-LOBSTER BISQUE

butter poached lobster, chervil (7.)

*LOCAL OYSTERS ON THE HALF SHELL**

vodka crème fraiche, pacific sturgeon caviar (7.)

MAIN COURSES

SWORDFISH 'PARM'

spaghetti squash, wild mushroom 'bolognese' (10.)

PLAZA CAFÉ'S LOBSTER & SHRIMP 'SHEPHERD'S' PIE

lobster, red shrimp, lobster mushrooms, root vegetables, chive-potato crust (15.)

*CRESCENT FARMS DUCK 'TWO WAYS'**

sliced breast, shredded leg confit, sweet potato puree, braised red cabbage, cider glaze' (12.)

SWEETS

GRANDMA'S CHOCOLATE-CHESTNUT TORTE

chestnut-armagnac ice cream, chocolate tuile (5.)

(as presented at The James Beard House)

SPICE & PORT WINE-POACHED PEAR SOUP

butter almond ice cream, almond-frangilico cake 'croutons' (5)

CHEFS 'PINA COLADA' DESSERT

*rum-vanilla bean roasted pineapple, coconut pound cake,
coconut sorbet, toasted meringue, macadamia nougat (5.)*