

FRUITS DE MER

Belvedere Vodka Bloody Mary Kumamoto Oyster Shooter

Individual Oyster / 7ea. 4 Oysters / 24 Virgin / 20

Lavender Bistro Seafood Platter

6 Oysters / 6 Jumbo Shrimp / 8oz. Lobster Tail / 64

Grilled Jumbo Shrimp Cocktail

5 shrimp / 18

1 Pound Steamed Colossal Lump Crab

Drawn Butter and Lemon / Market price

Lobster and Avocado Salad

Half Avocado stuffed with Lobster served with Mango, Grapefruit, Cucumber tossed with Green Goddess Dressing with a Petite Salad / 26

APPETIZER

Tapas for Two / Charcuterie, select Cheeses, Stuffed Dates, Deviled Eggs, Smoked Salmon served with Toast Points	26
Maryland Jumbo Lump Crab Cake / Grilled Asparagus, Bed of Heirloom Tomatoes finished with Citrus Hollandaise Sauce	18
Bresaola / Petite Salad with Truffle Oil and shaved Reggiano Parmesan	19
House-Smoked Scottish Salmon / Micro-Greens, Lemon-Chervil Crème Fraîche and Toast Points	17
Crispy Coastal Calamari / Asian Coleslaw, Red Bell Pepper and Sweet Thai Chili Sauce	16
Bacon Wrapped Medjool Dates / Stuffed with Spanish Almonds on a Bed of Mixed Greens with Point Reyes Bleu Cheese Dressing	14
Ahi Tuna Tower / Champagne Mango, Avocado, Sambal Chili and Soy Sauce Dressing	18
Charcuterie Plate / Saucisson, Bresaola, Prosciutto, homemade Pate, Cornichon, Onion Marmalade and toasted Baguette	19
Charcuterie Plate with Cheese / Saucisson, Bresaola, Prosciutto, Homemade Pate, select Cheeses, Petite Salad, Cornichon, Date Marmalade, Apples and dried Apricot	25
Butternut Squash Raviolis / Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter	16 / 29
Maine Lobster Raviolis / Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque	19
Braised Spanish Octopus / Cannellini Beans with Pancetta, Roasted Cherry Tomatoes and Black Truffle	19

SOUP AND SALAD

Wild Mushroom Soup / Truffle Oil and Chives	13
Oven Roasted Duo of Beet Salad / Petite Salad, Hazelnut Dressing, Applewood-Smoked Bacon, Crème Fraiche, Goat Cheese and Citrus Greens	14
Wild Organic Arugula Salad / Candied Walnuts, Green Apples, Medjool Dates, Spanish Mechego Cheese with a Creamy Poppy Seed Vinaigrette	13
Caesar Salad / White Spanish Anchovies, Brioche Croutons and shaved Grana Padano Cheese	14
Wedge Salad / Baby Organic Iceberg Lettuce, Point Reyes Bleu Cheese Dressing, Red and Yellow Grape Tomatoes, Chives, Candied Walnuts, Applewood Smoked Bacon and Crispy Crab Fritters	15
Heirloom Tomato Salad / Buratta Cheese, Sweet Red Onions, Basil Pesto, Olive Tapenade and Roasted Shallot Balsamic Vinaigrette	16
Lavender Seasonal Salad / Pencil Asparagus, Red and Yellow Pear Tomatoes, Pickled Cauliflower, Beets, Mushrooms, shaved Fennel, Green Beans and Herb Vinaigrette	15
Watermelon & Feta Salad / Baby Arugula, Olive Tapanade and finished with a Balsamic Glaze	13

MAIN COURSE

Steamed PEI Mussels / Shallot and White Wine Broth served with Truffle Fries	29
Maine Lobster Ravioli / Half Lobster Tail, Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque	39
Miso Glazed Scottish Salmon / Crème Fraîche Mashed Potatoes, Broccoli Florets, Beurre Blanc and Mango Salsa	36
Sesame Crusted Seared Rare Ahi Tuna / Coconut Forbidden Rice, Baby Bok Choy, Ginger Ponzu Sauce and Seaweed Salad	38
Seared Branzino Seabass / Jasmine Blend Rice with a Roasted Tomato and Caper Olive Salsa	33
Madras Yellow Curry / Chicken or Shrimp, served with Jasmine-Blend Rice, Bananas, Cucumber, Kumquat Pineapple Chutney, Pappadam Flatbread & roasted Cashews	Chicken 32 Shrimp 35
Half-Roasted Duck / Glazed Charred Brussels Sprouts with Pancetta, Sweet Potato Puree and finished with Cherry Relish	37
14oz. Honey Brine Dry-Aged Duroc Pork Chop / Creme Fraîche Mashed Potatoes, Braised Red Cabbage, Asparagus and Spiced Pineapple Kumquat Chutney	38
Mary's Half-Roasted Boneless Chicken / Three-Cheese Potato Gnocchi Gratin, Sautéed Spinach finished with an Herb Demi-Sauce	31
Pistachio-Crusted Australian Rack of Lamb / Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction	49
Grilled Center Cut 8oz. Black Angus Fillet / Topped with Caramelized Onions, Fondant Potatoes, Haricot Verts, Baby Carrots and finished with a Classic Bernaise Sauce	46
Grilled Bistro 10oz. Prime Flat Iron Steak / Roasted Peppercorn Seasoning, Cabernet Sauce and Truffle French Fries	38
Vegan Bolognese / Gluten-free Pasta, Homemade Marinara Sauce with Roasted Tofu	27
San Francisco Cioppino Pasta / Clams, Shrimp, Scallops, Salmon and P.E.I Black Mussels served with a Gluten-free Pasta and finished with a Tomato, Fennel Wine Broth	39
Cabernet-Braised Short Ribs / Crispy Onions, Horseradish Mashed Potatoes, Baby Carrots and Wild Mushroom and finished with Red Wine Reduction	35

Baked 8oz. Lobster Tail with your Entree / 36

Vegetable / 11

Sautéed Wild Mushrooms with Garlic and Parsley
Honey-Glazed Charred Brussels Sprouts
Sautéed Asparagus with Herb Butter
Braised Red Cabbage with Apples and Caramelized Red Onion
Sautéed Broccolini

SPECIALS

Tuesdays - Half Price Bottled Wine*

**Does not apply to our Reserve Wine, Champagne and French Wine list and not valid on major holidays.*

Thursdays - 14 oz. Roasted Prime Rib Night/38.00

Sundays - No corkage Fee**

***Except major holidays, 8 bottle limit per party. Dining room and patio only.*

Wine Vault Members must present valid ID card. 4 bottle maximum per table.

We proudly serve California Dates.



Many items can be prepared Gluten-free (Please note that our kitchen is not entirely Gluten-free). Please ask your server for details. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Split plate charge / 7

Checks cannot be split on parties of 8 or more.