



Starters

Vela Tasting Board 16

small producer artisanal cheeses, air dried meats, olives, local honey, hummus and rustic bread

Seafood Tasting Board MP

selection of cured, smoked, and fresh local seafood changed daily

Farmer's Greens and Baby Vegetables 11

truffle tremor cheese, champagne shallot vinaigrette

Local Tomatoes Chef's Way 13

heirloom tomatoes prepared on a whim

Raw

West Coast Oysters 3ea

lemon, champagne shallot mignonette, harissa cocktail

Ceviche 3 Ways 12

shrimp, local bass, scallops

Ahi Tuna Tataki 14

house-made kim chee, crispy garlic, sweet soy

Cooked

Baja White Prawn Escabèche 14

red chile, Hass avocado, preserved lemon, basil

Local Black Mussels 12

capicola, leeks, black garlic, white wine

Peninsula Style Crab Cake 14

cilantro, red chile, local honey and smoked jalapeño aioli

From the Sea

Local Sea Bass 29

pea shoots, shitake mushroom, speck, potato puree

King Salmon 28

warm fennel salad, mission figs, fig mustard, petite lettuces

Grilled Hawaiian Tuna 29

haricots verts, preserved lemon, artichoke, olive, crush fingerlings

Seared Diver Scallops 32

tempura asparagus, roasted maitake mushrooms, harissa emulsion

From the Land

Eggplant Curry 18

chickpea, Vindaloo curry, basmati rice, toasted almonds

Coq au Vin "Blanc" 24


sweet pearl onions, fingerling potatoes, baby vegetables, roasted chicken and herb jus

Braised Beef Cheeks 28

green garlic, oven roasted tomatoes, lemon cous cous

Meyer Ranch Flat Iron Steak 31

grilled asparagus, marble potatoes, piquillo romesco, salsa verde

 Denotes healthier option.

*As diets vary, we can prepare a variety of special items to be low fat, gluten-free, vegan or vegetarian. Just ask us!
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
18% gratuity will be added for parties of six or more. **15%** gratuity will be added for all carry out orders.

1.16.12