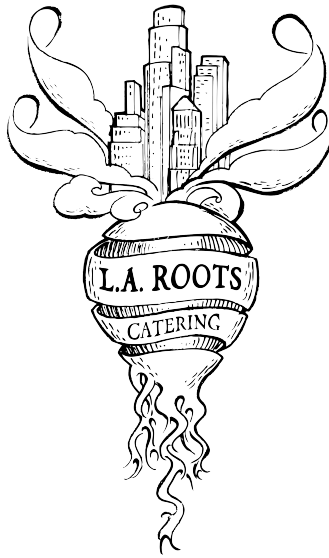




“CREATE THE MENU” OPTIONS **2018**

MENU OPTIONS

(PICK AS MANY OR AS FEW AS YOU'D LIKE IN EACH CATEGORY)

HORS D' OEUVRES

AAA GRADE AHI TARTARE

W- MACERATED FRESNO CHILIS. CHIVE. KEY LIME JUICE. BLACK SESAME SEEDS.
MINCED SHALLOTS & GINGER. PONZU. UMAMI SAUCE. SRIRACHA AIOLI. WONTON THINS.

HAWAIIAN STYLE AHI POKE

DICED SUSHI GRADE AHI TUNA. SCALLIONS. PINEAPPLE-GINGER PONZU.
FIRM AVOCADO. TOASTED SEAWEED CHIFFONADE. CRUSHED MACADAMIAS.
PICKLED GINGER. CUCUMBER. WASABI TOBIKO. WONTON CRISPS.

DUCK CONFIT POTSTICKERS

W- TART MONTMORENCY CHERRY & SWEET BALSAMIC GLAZE.

GINGER CHICKEN POTSTICKERS

W- TARRAGON-SAKE-HOISIN SAUCE & SCALLIONS.

FRIED CHICKEN & WAFFLE SKEWERS

W- BOURBON MAPLE SYRUP & CHOPPED CHERRYWOOD SMOKED BACON.

MIXED MUSHROOM DUXELLE

ON GRILLED BAGUETTE POINTS W- MICRO GREENS.

BRAISED SHORT RIB SLIDERS

IN BURGUNDY WINE REDUCTION. BASIL & HORSERADISH AIOLI.
CARAMELIZED ONION. HAWAIIAN SWEET ROLLS.

CAMBOZOLA CROSTINI

CAMBOZOLA BLEU. LEMON SOAKED FUJI APPLE.
FIG MARMALADE. TOASTED WALNUT.

HATOSI “SHRIMP TOAST” BITES

TEXAS TOAST POINTS. YUZU-KOSHO VINAIGRETTE.

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MINI LOBSTER ROLLS

MINCED TAIL & CLAW MEAT. IRISH BUTTER. CURED LEMON AIOLI. MINCED SHALLOTS & CELERY. WHITE TRUFFLE OIL. HAWAIIAN SWEET ROLLS. MICRO GREENS.

CAULIFLOWER & PESTO FLATBREAD

LAVASH FLATBREAD. HERBED GOAT CHEESE MORNAY SAUCE. THREE CHEESE BLEND. MINCED SHALLOTS. SHAVED CAULIFLOWER. BASIL PESTO.

ARRABBIATA & PROSCIUTTO FLATBREAD

SPICY ARRABBIATA SAUCE. THIN PROSCIUTTO. WILTED ARUGULA. CARAMELIZED ONIONS. SHAVED PARMESAN.

ARTICHOKE HEARTS & CAULIFLOWER FRITTERS

W- PRESERVED LEMON & MINT GREMOLATA

HONEYDEW & FETA PICKS

CUBED HONEYDEW. FRENCH FETA MOUSSE. TOASTED ROSEMARY DUST. ELDERFLOWER SYRUP.

POTATO & CHORIZO FLATBREAD

CRISPY FINGERLING COINS. SCALLIONS. FIRM CHORIZO LARDONS. SHARP WHITE CHEDDAR. CILANTRO CHIFFONADE.

POTATO & ARTICHOKE FLATBREAD

GORGONZOLA BLUE MORNAY. CRISPY FINGERLING COINS. MINCED MARINATED ARTICHOKE HEARTS. SHAVED SHALLOTS.

BARLEYWINE POACHED PEAR & CAMBOZOLA FLATBREAD

WILTED ARUGULA. FIG MARMALADE. TOASTED PINE NUTS.

ROCK SHRIMP TAQUITOS

W- BLUE CRAB GUACAMOLE.

HUSH PUPPIES

W- WHITE TRUFFLE & ALDER SMOKED SALT CRÈME FRAICHE.

SMOKED BACON WRAPPED SCALLOPS

PURPLE SAGE & LEMON BUERRE BLANC DIPPING SAUCE.

TURKEY & CHORIZO MEATBALLS

IN GUAJILLO CHILI & IPA BROTH. GARLIC, CHIVE, & LIME CREMA. CILANTRO. RED CORN TORTILLA CHIP.

SAFFRON HUMMUS ON CUCUMBER

QUICK PICKLED RADISH. ALDER SMOKED SALT. MICROGREENS.

MAINS

IRON SEARED AHI TUNA

PICK ONE OF TWO WAYS:

W- SWEET GARLIC PONZU GLAZE & FRIED ONIONS

OR

W- PRESERVED LEMON & SAGE BEURRE BLANC.

WILD PACIFIC COD

SHIRO DASHI BROTH. SCALLIONS. PICKLED GINGER. TOASTED GARLIC.

CEDAR PLANK SALMON W- SAUCE TRIO

W- ROASTED RED PEPPER COULIS. BASIL OIL. FIG BALSAMIC REDUCTION.

SOUTHERN FRIED SHRIMP

W- PEACH CHARDONNAY GLAZE & CHIVE BATONS.

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GRILLED CHICKEN ARGENTINE

W- MUDDLED PARSLEY CHIMI-CHURRI SAUCE

GRILLED TURMERIC CHICKEN RUSTICO

W- BASIL-FENNEL-ASIAGO CRÈME. TOPPED W- MARINATED ARTICHOKE HEARTS

GRILLED OREGANO CHICKEN SALTIMBOCCA

CRISPY PROSCIUTTO CRUMBS & ROASTED CRIMINI MUSHROOMS.
MADEIRA WINE REDUCTION.

SPICY GRILLED POLLO AMARILLO

SPICY HARISSA & TOMATO PUREE. GRILLED CORN KERNELS & COTIJA CHEESE.

ADOBO BRAISED BEEF SHORT RIB

W- DOS EQUIS & GUAJILLO CHILI SAUCE. TOPPED W- GRILLED CHILIS & ONIONS.

PORT & WHOLE GRAIN MUSTARD BRAISED BEEF SHORT RIB

W- ROASTED CRIMINI MUSHROOMS & FRIED ONIONS

GRILLED FLAT IRON STEAK ARGENTINE

W- MUDDLED PARSLEY CHIMICHURRI

GRILLED CHILI & BROWN SUGAR RUBBED TRI-TIP

W- A VANILLA BOURBON CREAM SAUCE & CARAMELIZED ONIONS

LIVE FIRE FILET MIGNON CUTS

W- COGNAC CREAM & CRISPY LEEKS.

BRAISED PORK MEDALLIONS

W- PEACH & TARRAGON SYRUP & ROASTED GARLIC.

STARCH

L.A. ROOTS SIGNATURE MASHED POTATOES

PICK ONE OF THREE WAYS:

- BLACK GARLIC W- PARMESAN & CHIVE.
- GARLIC CONFIT W- PARMESAN & CHIVE.
- BASIL PESTO MASHED W- PARMESAN & CHIVE.

MAC N' THREE CHEESE

W- SALT & PEPPER KETTLE CHIP CRUST

ROASTED FINGERLING POTATOES

SAFFRON TRUFFLE BUTTER. PARSLEY. SMOKED SALT.

ROASTED & MASHED SWEET YAMS

W- CRUSHED PISTACHIOS & CINNAMON-HONEY.

QUINOA & BROWN RICE BLEND

W ROASTED ALMONDS, CHIVE & CARAMELIZED SHALLOTS.

BASMATI RICE

W ROASTED ALMONDS, IRISH BUTTER & CHIVES.

LEMON COUSCOUS

W- PARSLEY, MINCED SHALLOTS, SPANISH SAFFRON, ROASTED RED PEPPERS.
TOSSED IN CURRY-LEMON VINAIGRETTE.

FARFALLE PUTANESCA

ROASTED TOMATOES. KALAMATA OLIVES. ROASTED GARLIC. CAPERS. OLIVE OIL.

MUSHROOM & ASIAGO PENNE

CARAMELIZED FENNEL. ROASTED CRIMINI MUSHROOMS.
ASIAGO & SHERRY CREAM. FRIED SAGE

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VEG

ROASTED BRUSSEL SPROUTS

W- BALSAMIC IRISH BUTTER & WHOLE GRAIN MUSTARD

ROASTED ASPARAGUS

W- SAFFRON LEMON VINAIGRETTE, FRESH TARRAGON, ALDER SALT.

ROASTED CAULIFLOWER & BROCCOLI FLORETS

W- TOASTED PINENUTS & MINCED ARTICHOKE HEARTS

ROASTED CAULIFLOWER & PARSNIP PUREE

SMOKED PAPRIKA, FRIED LEEKS.

BLANCHED HARICOT VERTS

FRENCH STRING BEANS IN LEMON OLIVE OIL & TRUFFLE SALT
& TOPPED W SUNNY SIDE UP EGG.

GRILLED ZUCCHINI & SUMMER SQUASH

W- FRENCH FETA CHEESE CRUMBLES & SPICY TOMATO PUREE.

ROASTED CARROTS & PARSNIPS

TOSSED IN TANGERINE CURRY BUTTER.

GREENS

WEDGE SALAD

ICEBERG WEDGES, CRISPY PROSCIUTTO, CHOPPED EGG,
DICED HEIRLOOM TOMATOES, SCALLIONS, ROQUEFORT BLUE CHEESE DRESSING.

SIGNATURE SALAD

MIXED GREENS, RASPBERRIES, MANGO, GOAT CHEESE,
CANDIED PECANS, BALSAMIC VINAIGRETTE.

RUSTIC ITALIAN

ROMAINE, SUNDRIED TOMATO, BASIL CHIFFONADE, TOASTED PINE NUTS,
GRILLED ASPARAGUS, PARMESAN & CITRUS BALSAMIC VINAIGRETTE.

ROQUEFORT & APPLE

ROQUEFORT CRUMBLES, SLICED SEASONAL LEMON SOAKED APPLES, CHILI LIME
PISTACHIOS, RADICCHIO & ROMAINE MIX, MAPLE & WHOLE GRAIN MUSTARD DRESSING.

SPICY LEMON "ESCABECHE" SLAW

GREEN & PURPLE CABBAGE, ROASTED RED PEPPERS,
CHIVE BATONS, SPICY CURRY & MEYER LEMON VINAIGRETTE.

THE NUMEX SALAD

SHREDDED ROMAINE, PAPAYA, CHILI LIME PEPITAS, CUCUMBER,
QUESO FRESCO, RED ONION, CILANTRO LIME VINAIGRETTE.

CHOPPED GARDEN

CHOPPED TRI-COLOR PEPPERS, CARROTS, CELERY, SCALLIONS,
BROCCOLI, MIXED GREENS, PEACH & GRAIN MUSTARD VINAIGRETTE.

MEDITERRANEAN GARDEN

CHOPPED TRI-COLOR PEPPERS, CARROTS, CHICKPEAS, BROCCOLI,
MINT CHIFFONADE, MIXED GREENS, POMEGRANATE-TAHINI VINAIGRETTE.

FALL SALAD

POMEGRANATE ARILS, CALIMYRNA FIGS, LAVENDER GOAT CHEESE, CANDIED PECANS,
MIXED GREENS, WHITE BALSAMIC & GRAIN MUSTARD VINAIGRETTE.

NEW HARVEST SALAD

SLICED ENDIVES, MIXED GREENS & ARUGULA, POMEGRANATE ARILS,
SHAVED FENNEL, SHEEPS MILK FETA, BLACKBERRY-THYME VINAIGRETTE.