



## LUNCH MENU

### CRUDOTINI

THREE FOR 10 | SIX FOR 18

Hummus, heirloom tomato  
Grilled vegetables, goat cheese pesto  
Short ribs, gorgonzola, hazelnut, apple  
Burrata, tomato, sundried tomato pesto

Prosciutto, ricotta, dates, scallions  
Foie gras, smoked duck breast, fig chutney  
Salmon ceviche, ricotta, herb tapenade, avocado  
Shrimp, fennel, tomato basil

### CRUDO

- SALMON TARTAR 14  
Pesto, shallot, capers, harrissa, lemon, herbs
- BEEF TARTAR 14  
Dijon mustard, fig tapenade, shallot, caperberries
- SHRIMP CEVICHE 14  
Tomatillo, avocado, chili, cilantro  
shallot, lime, olive oil
- CRUDO TASTING 19  
Trio of Crudo tasting: tuna, branzino, salmon
- ROYAL CRUDO SAMPLER 28  
Assortment of shrimp ceviche, salmon tartar  
tuna, branzino, salmon crudo with condiments

### APPETIZER

- BRUSSELS SPROUT & COPPA TACO 16  
Brussels Sprout on stark, rosemary  
aioli, coppa
- PROSCIUTTO & PARMESAN MUSHROOM  
CROQUETAS 15  
Served with roasted granny smith apple  
olive oil dip aioli
- CRAB CAKE 19  
Mango cilantro salsa, tomato  
ricotta horseradish emulsion
- MUSSELS & PROSECCO 14  
Onion, celery, lemon grass broth  
coconut ginger white balsamic
- BURRATA & HEIRLOOM TOMATO 15  
Fresh herb pesto, arugula
- FIG & IBERICO HAM 19  
Caramelized goat cheese, manchego, fig chutney  
sherry vinegar dressing

### SALAD

- CRUDO SALAD 17  
Smoked chicken, prosciutto, bresaola, manchego  
arugula, tomato, kumquat, pomegranate  
hazelnut, cranberry, white balsamic dressing
- CHICKEN PAILLARD 18  
Tomato, arugula, roasted red onion,  
almond dragée concassé, lime sabayon  
aged balsamic, olive oil emulsion
- SEARED SALMON SALAD 18  
Arugula, zucchini, fennel remoulade, avocado  
tomato, scallion, lemon, red Vandouvan curry  
dressing
- GRILLED LOBSTER QUINOA TABOULE 19  
Red quinoa, Israeli couscous, tomato, mint  
cucumber, greens, apple, 4 spices, lemon dressing  
With chicken, salmon or shrimp | Add \$7

### CARPACCIO

- GOLDEN BEETS 14  
Pesto goat cheese, almond, tomato, arugula
- YELLOWFIN TUNA 15  
Shaved artichoke, arugula, truffle balsamic
- LOBSTER 17  
Papaya, tomato, apple, cilantro, citrus, arugula
- BEEF 15  
Parmesan, tomato, walnut oil, aged balsamic

### PUFF PASTRY PIZZA

- VEGETARIAN 17  
Grilled vegetables, tomato concassé, burrata  
mozzarella, herbs, basil infused olive oil  
Add \$4 with prosciutto
- BURRATA & SMOKED CHICKEN 19  
Chicken breast, tomato concassé, mozzarella  
cipollini onion, basil

### MAIN COURSE

- SALMON BURGER 17  
Cucumber pickles, capers, herbs, tomato  
arugula, horseradish tapenade
- PACIFIC HIGHLANDS BURGER 17  
Tomato, pickle, romaine, Swiss cheese  
sundried tomato pesto goat cheese  
served with a side of salad and fries
- CALAMARI PENNE MEDITERRANEO 22  
Tomato concassé, tarragon, garlic, basil  
harissa oil
- SAFFRON SEAFOOD PAELLA 34  
Lobster, shrimp, calamari, mussels & chicken
- BRANZINO A LA PLANCHA 30  
Red quinoa, taboulé, Israeli couscous  
asparagus, herbs de provence, tomato
- PASCAL'S ROLL SAMPLER 24  
Assortment of 10 Crudo Mediterranean Rolls

### SIDE DISHES 8 each

- Spinach with ricotta  
Haricot verts  
French fries (add Truffle Oil Parmesan +\$2)  
Gratin Dauphinois  
Grilled asparagus  
Braised beets  
Mixed greens  
Brussels Sprout

Gluten free and kids' menus are available