

ardor

8 5 P E R G U E S T

F O R T H E T A B L E

HOUSEMADE PASTRY BASKET
*GLAZED CINNAMON ROLLS, MUFFINS
HAM & CHEESE TURNOVERS
FRUIT BARS*

MILK BREAD
*BEEFSTEAK TOMATOES
CALIFORNIA OLIVE OIL*

FARMER'S MARKET FRUIT & VEGETABLES
*RANCHO GORDO NUBIA BEAN DIP
ENDIVE, FINES HERBES*

CARROT "GRAVLAX" TARTINE
*FLATBREAD, EVERYTHING SPICE, DILL
CREAM CHEESE, CAPERS*

PACIFIC SEAFOOD*
*POACHED BAJA SHRIMP, KUSSHI OYSTERS
KING CRAB LEGS, COCKTAIL SAUCE
LEMON, LIME*

CRISPY SHORT RIB CROQUETTE
*12 HOUR BRAISE, PICKLED CARROTS
AMERICAN PROSCIUTTO*

CAVIAR DEVILED EGG *
*SANTA BARBARA UNI MOUSSE
OSETRA CAVIAR
+\$20 SUPPLEMENTAL*

C H O I C E O F E N T R É E

THE WAFFLE BOARD (V)
*FARMERS MARKET FRUIT & BERRIES
CHAMPAGNE CHANTILLY, SALTED CARAMEL
CHOCOLATE GANACHE, RASPBERRY-YUZU
COULIS, CONFETTI*

FOREST MUSHROOM OMELET (V)
*FETA CHEESE, CRISPY POTATOES
SUB EGG WHITES*

BRIE & TRUFFLE OMELET (V)
*BLOOMSDALE SPINACH, SWEET ONIONS
CRISPY POTATOES
SUB EGG WHITES*

SALMON BENEDICT *
*HOMEMADE MUFFIN, POACHED EGGS
GRAVLAX, TROUT ROE HOLLANDAISE*

PAN SEARED BRANZINO
*CAPER VINAIGRETTE, SHAVED FENNEL
WATERCRESS*

WAFFLE FRIED CHICKEN
*PETALUMA BREAST, GARDEN OF LETTUCE
CAJUN SPICED SYRUP*

WEHO GODDESS *
*DUKKAH CRUSTED AHI, ORGANIC LETTUCE
FALL PEARS, CALIFORNIA AVOCADO*

CAULIFLOWER STEAK (V)
*MARCONA ALMONDS, GREEN OLIVES
GRANNY SMITH APPLE, PICKLED HERBS*

ARDOR BURGER *
*POTATO BUN, AGED CHEDDAR
HOUSE SPREAD, HAND CUT FRIES*

POMODORO (V)
*TAGLIATELLE, TOMATO SAUCE, PARMIGIANO
BASIL*

STEAK FRITES *
*PRIME SKIRT STEAK, HAND CUT FRIES
BLACK TRUFFLES, AIOLI
+\$20 SUPPLEMENTAL*

S W E E T S D I S P L A Y

A SEASONAL SELECTION OF INDULGENT CONFECTIONS, PRESENTED AT OUR DESSERT STATION