

FORK— Winter 2017

-smaller plates-

LOBSTER SHOOTER* garlic butter, lemon **5** or four for **16**

LOCAL DATE PLATE* (v) pt. reyes blue cheese, toasted almonds, garlic chive oil **8**

AVOCADO TOAST (v) lemon emulsion, flakey sea salt, cracked pepper, microgreens **8**

QUINOA GRIDDLE CAKES* (v) sweet basil aioli, heirloom tomato garlic oil, micro arugula **12**

GOAT CHEESE BRUSCHETTA (v) grilled bread, pesto, truffle honey, roasted tomatoes, balsamic, pistachio **11**

CRISPY BRUSSELS SPROUTS* smoky paprika, cabernet onions, shaved manchego, applewood bacon **10**

TEMPURA SQUASH BLOSSOMS (v) ricotta, mozzarella, fresh herbs, creamy tomato sauce, garlic oil **10**

THAI SHRIMP CAKES togarashi aioli, sweet soy, sesame, microgreens, lime **11**

CRISPY CAULIFLOWER (v) beer batter, sriracha aioli, pomegranate molasses, pine nut gremolata **11**

AHI SESAME POKE 'NACHOS'*** togarashi aioli, sweet soy, wonton chips, avocado, wasabi caviar **12**

ARTISAN 3 CHEESE PLATE (v) creamy truffle honey, grilled bread **15**

-soup, salad-

SOUP OF THE DAY seasonal selection **7**

PROSCIUTTO CARPACCIO* wild arugula, shaved manchego, honey dijon aioli, toasted almond, chive oil **9**

FARMERS MARKET* (v) shaved brussels, baby kale, gorgonzola, apples, candied pecans, white balsamic **11**

ROASTED BEETS* (v) crumbled laura chenel chevre, mango, pistachio, citrus vinaigrette, micro arugula **12**

B.L.T. grilled romaine, applewood bacon, heirloom tomato, tarragon buttermilk, brioche croutons, scallions **12**

-mac & cheese of the day-

Chef's whim, until it's gone **MP**

Dishes noted with an **asterisk*** are **gluten free**, many others can be upon request. **Vegetarian** items are noted with a (v).
Please inquire about our special **Vegan Menu**.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions

-street tacos-

2 to an order, corn tortillas or lettuce wrapped

FILET MIGNON* sriracha aioli, pickled red onion, avocado, micro cilantro **11**

TEQUILA LIME SHRIMP* chipotle lime aioli, cotija cheese, applewood bacon, tomato, microgreens **11**

-bigger plates-

GROWN UP GRILLED CHEESE braised short rib, aged sharp cheddar, smoky tomato jam, truffled spinach **11**

SEARED SCALLOPS* creamy polenta, sweet corn, applewood bacon, pickled jalapeno, micro arugula **14**

BEEF SLIDERS 100% angus chuck, aged sharp cheddar, garlicky mayo, cabernet onions, arugula, side of purple potato salad **12**

PAN SEARED SCOTTISH SALMON sweet corn, pesto ricotta coussoto, heirloom tomato, basil aioli **16**

-10" artisan pizza-

charred and bubbly Neapolitan style crust

MARGHERITA (v) roasted tomato, fresh mozzarella, basil, garlic, olive oil **13**

RUSTIC (v) wild mushroom mélange, alfredo, gorgonzola, mozzarella, fresh herbs **13**

THE 'MIKE' mozzarella, applewood bacon, wild mushrooms, garlic oil, fresh herbs, parmesan **14**

NONNO smoked mozzarella, fulvio's italian sausage, shallots, fresh rosemary, balsamic drizzle **14**

NAPA VALLEY mozzarella, ricotta, braised short rib, cabernet onions truffled arugula **14**

-sweet endings-

GELATO* or **SORBET*** daily selection **5**

SUNDAY SUNDAE dark chocolate brownie, salted caramel gelato, ganache, candied pecans **8**

BUTTERSCOTCH POT DU CREME* crème fraîche, maldon flake sea salt **7** add applewood bacon **2**

KING'S HAWAIIAN BREAD PUDDING fresh banana, white chocolate chips, '99 bananas', whiskey caramel **8**

CRÈME BRULEE* of the day, based on availability **7**

Add prosciutto, bacon, avocado, sausage, blue cheese, goat cheese or grilled bread to anything **2**

Your Executive Chef & Wine Curator is Andie Hubka
With the assistance of Kitchen Manager Ana Lopez

We proudly staff our kitchen with students from
the La Quinta High School Culinary Program