



FORK — Fall 2018

-small plates to share-

**BUTTER POACHED LOBSTER SHOOTER\***

lemon wedge **5** each, or four **16**

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

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

**EVERYTHING DEVEILED EGGS\*** applewood bacon, pickled jalapeno, chive oil **11**

**CRISPY BRUSSELS SPROUTS\*** applewood bacon, cabernet onions, manchego cheese, smoked paprika aioli **11**

**GOAT CHEESE BRUSCHETTA** (v) grilled bread, pesto, truffle honey, roasted tomatoes, balsamic drizzle, pistachio **12**

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

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

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

**ARTISAN CHEESE PLATE** (v) creamy truffle honey, grilled bread, cranberry wensleydale, humboldt fog ashe chevre, pt.reyes bleu **15**

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**SOUP OF THE DAY** seasonal selection **7**

-salads-

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

**SMOKED SALMON** (v)\* avocado, pickled red onions, cucumber, mixed greens, citrus vinegar **12**

**ROASTED SQUASH** (v)\* baby spinach, dried cranberries, laura chenel goat cheese, toasted almonds, maple mustard vinaigrette **11**

-street tacos-

*2 corn tortillas or lettuce wrapped*

**FILET MIGNON\*** sriracha aioli, pickled red onion, avocado, micro cilantro **12**

**TEQUILA LIME SHRIMP\*** cotija, chipotle lime aioli, applewood bacon, tomato, microgreens **12**

-neapolitan style pizza 10" -

**MARGHERITA** (v) tomato, fresh mozzarella, basil, garlic, olive oil **13** add prosciutto **2**

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

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

**BORDEAUX** alfredo, cabernet onions, mozzarella, mushrooms, pancetta, fresh arugula **14**

-bigger plates-

**SEARED SCALLOPS\*** maple sweet potato puree, brown butter, crispy sage **15**

**GROWN UP GRILLED CHEESE** braised short rib, aged sharp cheddar, smoky tomato jam, truffled arugula **12**

**CAVATAPPI PASTA CARBONARA** snow peas, pancetta, alfredo, wild mushrooms, shaved manchego, pine nut gremolata **14**

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

**GORGONZOLA STUFFED TURKEY MEATLOAF** creamy polenta, red wine demi, truffled arugula **13**

-sweet endings-

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

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

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

**SEASONALLY INSPIRED CREME BRULEE 8**

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Please inquire about our special **Vegan** Menu. Dishes noted with an **asterisk\*** are **gluten free**, many others can be upon request. **Vegetarian** items are noted with a (v) Please consume any raw or undercooked items at your own risk. We do not split items in the kitchen.

Your Executive Chef & Wine Curator is Andie Hubka With the assistance of Kitchen Manager Ana Lopez  
And the Talented Students from the La Quinta High School Culinary Academy