



FORK — WINTER 2020

-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**

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**

BLISTERED SHISHITO PEPPERS garlic aioli, lemon emulsion, flakey salt **9**

THAI SHRIMP CAKES togarashi aioli, sweet soy, sesame, microgreens, lime **12**

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

DUCK CONFIT CROSTINI date shallot marmalade, crispy sage, balsamic **12**

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 **16**

SOUP OF THE DAY seasonal selection **7**

-salads-

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

POACHED PEARS (v)* burrata mozzarella, prosciutto, arugula, balsamic, pomegranate jewels **12**

GRILLED WEDGE blue cheese, bacon, tomato, scallions, croutons, green goddess dressing **12**

WARM GOAT CHEESE & MUSHROOM (v)* arugula, caramelized shallots, cider vinaigrette **12**

-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**

RUSTIC alfredo, gorgonzola, mushrooms, fresh herbs, garlic **14**

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

HARVEST alfredo, smoked mozzarella, prosciutto, pears, micro arugula, truffle honey **14**

-bigger plates-

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

LOBSTER BLT GRILLED CHEESE fontina, bacon, tomato, garlic aioli, truffled arugula **15**

ZUCCHINI BOLOGNESE * parmesan, fresh herbs, whipped burrata, pine nut gremolata **14**

BEEF SLIDERS angus chuck, aged sharp cheddar, garlic mayo, cabernet onions, arugula **12**

PROSCIUTTO WRAPPED SCALLOPS* maple bourbon sweet potato puree, brown butter, crispy sage **16**

-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**

BUTTERSCOTCH POT DU CREME creme fraiche, flaky salt **8** add bacon (trust us) **2**

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 & Graduates from the La Quinta High School Culinary Academy