

SOLAIRE

DINNER 6PM–10PM

APPETIZERS

Hummus Trio 12 roasted garlic, roasted pepper & edamame hummus, roasted tomatoes, olives, grilled pita and vegetable chips

Chicken Wings 12 togarashi dry rub, tea brine, citrus buttermilk dip, pickled daikon & carrots

Vegan Nachos 16 blue chips, Okinawan sweet potatoes, black beans, scallion, cilantro, radish, cashew nacho cheese and diablo salsa

Fried California Calamari* 15 sriracha aioli & furikake

Ahi Poke* “Nachos” 18 sushi grade tuna, sweet soy, wonton chips, avocado, red onion, Asian aioli & micro cilantro

SOUPS AND SALADS

Chef’s Daily Inspiration of Soup cup 6 – bowl 9

Simple Greens 9 baby lettuces, herbs, heirloom cherry tomatoes, cucumber & rainbow carrots, champagne vinaigrette

Baby Kale Salad 10 pea shoots, crispy prosciutto & roasted tomato, parmesan dressing

ENTREES

Grilled Edamame Cakes 17 farro, quinoa, freekeh, roasted beets, Romanesco, cauliflower and green curry

Seared Cured Salmon* 21 farro, rainbow chard, sauté peanut sauce, pea sprouts

Seared Wahoo 29 potatoes, choy sum, rainbow carrots, Tobiko, green curry

Grilled Lemongrass Chicken 19 cauliflower fried rice, edamame, carrots, mushrooms, sunflower sprouts

Niman Ranch Beef Rib-Eye 36 shallot confiture, Lyonnaise potatoes, warm spinach salad

Grilled Berkshire Pork Chop 34 hard cider butter, scallion potato cake, apple butter, roasted romanesco

EXECUTIVE CHEF SCOTT RADEK / SOUS CHEF ERIKA NONEMAKER

***NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**