

# 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

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## 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

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## 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.**