

SALADS

CINDY’S HOUSE SALAD 13

vegetable crudite, little gem, bibb, three peppercorn dressing,
parmesan, sourdough crouton

SUMMER CHOPPED 14

kale, gem, pecorino toscano, corn, scallions, pickled fresno,
creamy oregano dressing

BEETS & BERRIES 15

klug farm berries, blue cheese, charred tropea onion,
cherry bomb & preserved citrus vinaigrette

APPETIZERS

YELLOW MELON GAZPACHO 15

cucumber, coconut, french curry, cashew, cilantro

ROMAN GNOCCHI 16

burrata, sweet peppers, tuscan kale,
tomato vinaigrette, tropea onion agrodolce

OYSTERS ON THE HALF SHELL 18/36

chef’s selection, traditional accoutrements



EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD

ENTREES

CHICKEN MILANESE 22*

sweet corn pudding, texas caviar, chow chow, smoked shallot, arugula

ROAST PORK SANDWICH 23

al pastor marinade, pineapple relish, pickled red onion, aioli, tajin taro chips

CHILLED SOMEN NOODLES 25

lobster & king crab, sweet peppers, cucumber, peanut,
sweet soy, sesame, green papaya, chili oil

ARCTIC CHAR 26

charred wax beans, golden beets, mizeria, fried potato

PRIME SKIRT STEAK 27

cindy’s steak sauce, bean puree, roasted peppers, radish

DESSERTS

CHOCOLATE QUESILLO 10

roasted white chocolate caramel, maple pecan ice cream, brown butter cookie

STRAWBERRY DREAMSICLE 10

fromage blanc sorbet, roasted strawberry ice cream,
graham cracker sable, preserved local strawberries

MANGO CARAMEL MOUSSE 10

salted lime caramel, chocolate cake and crumble, tamarind, tajin

a portion of the proceeds of this dish will go to benefit Doors Open Dishes

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*