

Culinary Offerings

BY EXECUTIVE CHEF BENNY DERRINGER

Appetizers

CHEESE & CHARCUTERIE PLATE

chef's selection of artisan cheeses, gourmet meats, dried fruits, nuts, crackers, olives
35 half | 45 full

MARINATED CASTELVETRANO OLIVES

fennel pollen, citrus zest, thyme, olea farms olive oil, garlic (v) (gf) | 10

WARM DEMI BAGUETTE

saba, extra virgin olive oil (v) | 10

PARMESAN FRIES

24-month-aged parmesan, roasted garlic aioli | 12

BURRATA

marinated heirloom cherry tomato, fresh basil, saba, extra virgin olive oil, calcareous wine salt | 20

Seasonal Salads

Add Bacon: 6 | Add Chicken: 10 | Add Shrimp: 10

SUMMER SALAD

cucumber, heirloom cherry tomato, thinly sliced red onion, avocado, mint, watermelon,
mesclun, italian vinaigrette (v) (gf) | 20

STONE FRUIT PANZANELLA

stone fruit medley, blueberry, house-made crostini, mesclun, rosé-citrus vinaigrette (v) | 20

PRESERVED LEMON COUSCOUS

preserved lemon, kalamata olive, cherry tomato, chickpea, artichoke heart, fresh green beans,
fresh herbs, extra virgin olive oil (v) | 20

Entrées

DEVIL'S CANYON BURGER

certified angus wagyu beef patty, roasted garlic aioli, cheddar, lettuce, tomato,
house-made dill pickle, side of fries | 28

SHRIMP PASTA

fusilli pasta, pan-seared shrimp, zucchini, fava beans, 24-month aged parmesan,
extra virgin olive oil, fresh herbs, lemon zest | 30

PAN-SEARED SALMON

wild-caught salmon filet, beurre blanc, vegetable medley sauté (gf) | 40

STEAK FRITES

41-day house dry-aged new york wagyu, chimichurri, cippolini onion, fried smashed fingerlings | 65

Desserts

CHOCOLATE TART

dark chocolate ganache, almond crust, berry coulis | 15

GELATO

vanilla bean (gf) | 10

Vellamo Water – Sparkling or Still: 6 | San Pellegrino Sparkling Fruit Drink: 3