**APERTIVOS**

Crispy Calamari* 15
Chili Peppers | Ancho Aioli | Basil Pesto

Tempura Langostino* 15
Spicy Peppers | Lemon Ginger Aioli

Baked Triple Cream Brie 9
Meyer Lemon Jam | Marcona Almond
Warm House Sourdough

Medjool Dates 8
Bacon Wrapped | Almond Stuffed
Valdeon Cheese Cream

Shrimp Cocktail* 16
Citrus Fennel Salad | Harissa Cocktail Sauce

Roasted Cauliflower 12
Dates | Almond Crumble | Lemon Vinaigrette

**ENSALADAS**

Jumbo Lump Crab Salad 18
Hass Avocado | Persian Cucumber | Gazpacho Vinaigrette

Roasted Beet Salad 16
Wild Amarena Cherries | Baby Arugula | Candied Pecans
Valdeon Blue Cheese | Honey Balsamic

House Kale Salad 12
Marinated Kale | Avocado | Manchego | Grapes
Marcona Almonds | Green Goddess

Burrata 13
Baby Arugula | Heirloom Tomatoes | Garlic Crustini
Aged Balsamic

Caesar Salad 12
Sourdough Croutons | Shaved Zamorano Cheese

Chopped Salad 13
Baby Romaine | Serrano Ham | Tomato | Turkey
Egg Valdeon Blue Cheese | Red Wine Vinaigrette

**PAELLA & PASTA**

Paella a la Valenciana* 38
Seafood | Chicken | Chorizo | Saffron Rice
Add Lobster 15

Vegetarian Paella 28
Seasonally Inspired

Wood Grilled Chicken Gnocchi 28
Chicken | Pancetta | Baby Vegetables
Chile Spiced Manchego Cream

Langostino Tagiatelle* 28
Basil Tomato Confit | Seasonal Vegetables
Zamorano Cheese

**A LA PLANCHA**

Chef’s Daily Catch* MKT
Seasonally Chef Inspired

Seared Sea Scallops* 39
Saffron Risotto | Roasted Pepper Coulis

Mero Sea Bass* 55
Artichoke | Potato | Spinach | Goat Cheese Cream

Grilled Wild Salmon* 45
Quinoa Salad | Mango Poblano Salsa

**A LA PARRILLA**

Prime Filet Mignon 8oz* 45
Celery Root Puree | Vegetables of the Season
Braised Shallot Reduction

Moroccan Lamb Tajine 35
Saffron White Beans | Baby Vegetables

Rib-Eye 12oz* 48
Sherry Wine Mushrooms | Cauliflower Mash

Short-Rib 36
Rioja Braised | House Gnocchi
Baby Brussel Sprouts | Shallot Confit

Wood Grilled Half Chicken 28
Harissa Mash | Asparagus | Chermoula

**PRIVATE EVENTS**

For your next event, inquire about Ferdinand’s Cellar and Privé, our two exclusive Private Dining rooms.

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes.

A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.