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## Small Plates

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**warm three cheese bread twists** house made marinara VEG 7

**socal citrus marinated olives** 12

**local corn soup** creme fraiche, american sturgeon caviar, chili oil VEG 12

**cauliflower bites** spicy ginger sauce, pickled red jalapeño, sesame seeds 14

**crispy brussel sprouts** pomegranate, cotija cheese, chipotle vinaigrette VEG 14

**shishito peppers** soy aioli, pickled mustard seeds VEG 13

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## Appetizers

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**maryland style crab cakes** old bay remoulade, chili oil 22

**peruvian ceviche** cucumber, pico de gallo, avocado crema, lemon coconut broth 19

**edamame mint hummus** chermoula, falafel, pickled onions 16

**salmon rillette** poached & smoked salmon, shallots, chives, mayonnaise, lemon, crostini 19

**charred beef tips** ginger brown sugar bbq, sweet potato crisps, arugula 19

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## Greens

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**add: grilled chicken 9 | ny steak 12 | ahi tuna\* 14 | salmon 12 | shrimp\* 12**

**caesar** garlic croutons, shaved parmesan 13

**cobb** pecanwood smoked bacon, tomato, point Reyes blue cheese, egg, pickled red onion, avocado, buttermilk ranch 14

**baby beets** spinach, ginger, goat cheese mousse, marcona almonds, feta cheese, dried fruits VEG 16

**strawberry caprese** burrata, heirloom cherry tomatoes, red onion, ginger dressing VEG 16

**baby wedge** point Reyes blue, smokey bacon, tomato, spiced pecans, green goddess 14

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WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

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## Mains

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**herb marinated jidori chicken** cheese polenta, bell pepper and orange marmalade, bitter greens salad 33

**roasted barramundi** seasonal vegetable salsa, romesco sauce 34

**pan seared salmon** sauté beets, ginger potato strings, tunisian chimichurri 35

**grilled ahi tuna** basil jasmine rice, sauteed spinach, black olive and tomato concasse 36

**cauliflower steak** vegetable and white bean succotash 29

**jumbo shrimp scampi** angel hair pasta, caper shallot butter 37

**mixed paella** shrimp, chicken, mussels, clams, chorizo, saffron rice 39

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## Steak

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**enhancements: lump crab oscar 15 | jumbo shrimp 12**

**16oz rib eye** mashed potatoes, seasonal vegetable, horseradish italian salsa verde 56

**14oz new york** mashed potatoes, seasonal vegetable, tomato confit, chimichurri 46

**9oz fillet** mashed potatoes, seasonal vegetable, tomato confit, port wine sauce 52

**braised short rib** mashed potatoes, heirloom carrot, horseradish jus 38

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## Sides

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**honey-thyme roasted carrots** v, 10

**truffle parmesan fries** 12

**boursin whipped yukon potatoes** 12

**jasmine rice** 10

**garlic broccolini** 10

**three cheese mac** 12

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 gluten-free  vegan VEG vegetarian

To Go Orders are subject to a 10% service charge

blu *Ember*™

