



FIRST

CHEESE & CHARCUTERIE

Chef's Selection of Housemade Charcuterie and Artisanal Cheeses

Three Cheese

Three Charcuterie

Large Board

STEAMED NEW ZEALAND GREEN MUSSELS

Chorizo, Cipollini and Shishito, Cilantro

PACIFIC COAST OYSTERS

Mignonette and Horseradish, Cocktail Sauce

Half Dozen

One Dozen

CHARRED SPANISH OCTOPUS

Gigante Beans, Pickled Celery and Saffron Vinaigrette

LOCAL ALBACORE CRUDO

Jicama, Caper and Sunchoke Chips, Calabrian Chile Aioli

SHORT RIB CARPACCIO

Napa Cabbage, Parsley and Olives, Parmesan

SOUP

CLAM CHOWDER

Green Tomato and Bacon, Celery Root Cream

CARROT-GINGER SOUP

Tamarind and Coconut, Kataifi

GREENS

CHARRED PEAR AND ENDIVE SALAD

Goat Cheese, Almonds and Dates, Sherry Vinaigrette

COLEMAN FARMS LIMESTONE LETTUCE

Pumpnickel Croutons, Hazelnuts and Red Flame Grapes, White Balsamic

THE LOFT CAESAR

Baby Hearts of Romaine and Jicama, Aged Parmesan

VR FARMS BEET SALAD

Whipped Ricotta, Watercress and Savory Granola, Cider Vinaigrette

*Chef de Cuisine Michael Campbell and The Loft
respect and embrace the multiplicity of dietary preferences.*

*By thoughtfully designing each dish, we offer
substitutions to accommodate personal preferences.*

Please inquire with your Server on how we may best assist you.



PASTA

ENGLISH PEA RISOTTO
Dungeness Crab and Parmesan, Mint

LOBSTER BUCATINI
Maine Lobster and Cherry Tomato, Sauce Américaine

BLACK KALE AND RICOTTA RAVIOLI
Burrata Cheese and Red Wine Shallots, Sweet Onion Soubise

SEA

SEARED JAPANESE SEA SCALLOPS
Lentils du Puy and Bacon Lardons, Tarragon Vinaigrette

GOLD RIVER SALMON
Wild Rice, Asparagus, Almonds and Dates, Vadouvan

BUTTER POACHED HALIBUT
Sardinian Couscous and Cauliflower, Gold Tomato Beurre Blanc

PAN ROASTED SEA BASS
Forbidden Rice and Ruby Red Shrimp, Salsa Verde

LAND

MARY'S FARM CHICKEN
Pan-Roasted Breast, Chicken Sausage and Marble Potatoes, Mustard Greens

ROASTED LAMB LOIN
Grilled Broccolini, Castelvetro Olive and Farro, Date Jus

COFFEE-CRUSTED NEW YORK STRIP
Fourme d'Ambert Blue Cheese and Wild Arugula, Bourbon-Caramel

PORK TENDERLOIN SCHNITZEL
Crispy Polenta, Fennel and Fig Mostarda, Sauce Robert

ACCOMPANIMENTS

CRISPY BRUSSELS SPROUTS Green Peppercorn and Garlic

WHIPPED POTATO Crème Fraiche, Butter

ROASTED ASPARAGUS Romesco Sauce