



## 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 and Pickled Celery, Saffron Vinaigrette

### LOCAL ALBACORE CRUDO

Jicama, Capers and Sunchoke Chips, Calabrian Chile Aïoli

### 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

### HEIRLOOM TOMATO SALAD

Goat Cheese, Almonds and Dates, Yuzu Vinaigrette

### COLEMAN FARMS LIMESTONE LETTUCE

Pumpernickel 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

HAND-ROLLED CAVATELLI  
Dried Tomato, Pine Nuts and Arugula, Parmesan Broth

## SEA

SEARED SEA SCALLOPS  
Bacon Lardons, Sweet Corn and Chickpeas, 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 Cherry Mostarda, Sauce Robert

## ACCOMPANIMENTS

CRISPY BRUSSELS SPROUTS Green Peppercorn and Garlic

WHIPPED POTATO Crème Fraîche and Butter

ROASTED ASPARAGUS Romesco Sauce