



## FIRST

### CHEESE & CHARCUTERIE

Chef's Selection of Housemade Charcuterie and Artisanal Cheeses

Three Cheese	24
Three Charcuterie	26
Large Board	47

### STEAMED NEW ZEALAND GREEN MUSSELS

Chorizo, Cipollini and Shishito, Cilantro

24

### PACIFIC COAST OYSTERS

Charred Tomato and Horseradish Mignonette

Half Dozen	21
One Dozen	38

### CHARRED SPANISH OCTOPUS

Gigante Beans and Pickled Celery, Saffron Vinaigrette

26

### PORK BELLY EN CROÛTE

Pecans, Seckel Pear and Frisee Salad, Parsnip Horseradish

22

### HAMACHI CRUDO

Jicama Remoulade, Apple and Avocado, Sunchoke Chips

24

### SHORT RIB CARPACCIO

Napa Cabbage, Parsley and Olives, Parmesan

24

## SOUP

### CLAM CHOWDER

Green Tomato and Bacon, Celery Root Cream

24

### BUTTERNUT SQUASH

Chevre, Cocoa Nib and Candied Ginger, Crostini

21

## GREENS

### RADICCHIO SALAD

Pickled Fennel, Dried Figs and Almonds, White Balsamic

19

### THE LOFT CAESAR

Baby Hearts of Romaine and Jicama, Aged Parmesan

19

### MARINATED BEET SALAD

Walnuts, Blood Orange and Burrata, Yuzu Vinaigrette

22

*Chef de Cuisine Michael Campbell and The Loft  
respect and embrace the value of sustainability and its impact on the environment.  
As a courtesy to our guests, please refrain from using cell phones while in the dining room.  
Consuming raw or undercooked food products may increase your risk of foodborne illness.*

## PASTA

ROASTED PUMPKIN RISOTTO  
Pomegranate, Brown Butter and Lemon, Parmesan  
36

LOBSTER BUCATINI  
Maine Lobster and Cherry Tomato, Sauce Américaine  
48

HAND-ROLLED CAVATELLI  
Dried Tomato, Pine Nuts and Arugula, Parmesan Broth  
35

## SEA

SEARED SEA SCALLOPS  
Sweet Potato and Kale Sprouts, Warm Bacon Vinaigrette  
48

GOLD RIVER SALMON  
Beluga Lentils and Romanesco, Pickled Cippolini  
47

DUNGENESS CRAB CAKE  
Lemon Glazed Carrots and Curried Carrot Puree  
51

PAN-ROASTED SEA BASS  
Forbidden Rice and Ruby Red Shrimp, Salsa Verde  
49

## LAND

MARY'S FARM CHICKEN  
Pan-Roasted Breast, Chicken Sausage and Marble Potatoes, Mustard Greens  
42

MAPLE LEAF DUCK BREAST  
Braised Kale and Crispy Polenta, Persimmon Mostarda  
48

NEW YORK STRIP  
Maitake Mushrooms and Potatoes Lyonnaise, Sauce Au Poivre  
49

PAN-SEARED KUROBUTA PORK LOIN  
Fig Pain Perdue, Braised Greens and Sweet Mustard Soubise  
47

## ACCOMPANIMENTS

*11 each*

CRISPY BRUSSELS SPROUTS Green Peppercorn and Garlic

WHIPPED POTATO Crème Fraîche and Butter

ROASTED ASPARAGUS Romesco Sauce