

———— TO START & SHARE ————

served family style

ROASTED MUSHROOM
& PROSCIUTTO FLATBREAD
arugula, three cheese blend

WHITE BEAN HUMMUS
charred tomato, naan bread,
za'atar spiced carrots

———— FIRST COURSE ————

SEASONAL LOCAL GREENS
shaved seasonal harvest, goat cheese,
herb vinaigrette



———— CHOICE OF ONE ————

PAN-SEARED SALMON

baby red potatoes, edamame, asparagus,
red pepper hash, lemon artichoke vin blanc

WILD MUSHROOM TORTELLINI

roast wild mushrooms, baby arugula, basil, parmesan

BEEF SHORT RIB

slow cooked, Yukon mashed potatoes,
salsa verde roasted baby carrots, crispy onions

SCARLETTA'S CHICKEN PARMESAN

angel hair pasta, fennel, red onion, arugula salad

———— DESSERT ————

Chef's Choice

\$75++ per person



kestrel

A Richard Blais Kitchen + Lounge

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Carrot Hummus
fried chickpeas, dill, kaffir
lime dust, naan chips

SHRIMP COCKTAIL
Louis dressing, citrus

MUSHROOM TOAST
wild mushrooms, chevre, Levain,
vin blanc, micro greens

FIRST COURSE

LITTLE GEM "CAESAR" SALAD
early girl tomato, grana, pepitas, seared pork belly



ENTRÉE

choice of one

MEDITERRANEAN COUSCOUS BOWL
couscous, spiced chickpeas, roasted cauliflower, roasted
sweet potato, roasted cherry tomatoes, roasted green
beans, mint tzatzki drizzle, chermoula

LOBSTER RISOTTO
chefs' mushrooms, leeks, blistered tomatoes, truffle

MISHIMA RANCH FLATIRON
potato pave, grilled broccolini, Whistle Pig demi

JIDORI AIRLINE CHICKEN BREAST
roasted fingerling potatoes, bacon lardons, Italian kale, asparagus,
chimichurri jus

DESSERT

Chef's Choice

85++ per person

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**For parties of 8 or more an automatic 18% service fee will be added to your bill.

..... TO START & SHARE

Spicy Tuna Arepa
avocado tartar, mango yolk, masago

Shrimp Cocktail
guava horseradish

Artisan Meat & Cheese Board
farmstead cheeses, cured meats, local date jam, spiced nuts, pickles,
seasonal house preserves, crispy baguette

..... SALAD

Kestrel Salad
GirIndug greens, arugula, burrata, spiced hazelnuts,
figs, pomegranate vinaigrette



..... CHOICE of ENTRÉE

Pan Roasted Jidori Chicken Breast
orecchiette, artichokes, cherry tomatoes,
snap peas, lemon basil sauce

Brandt Family Farm Filet
boursin mashed Yukon, french
green beans, shallots, piquillo
peppers, tamarind demi glaze

Carlton Farms Pork Chop
herb marinated, cashew whipped sweet
potato, warm spinach & date salad

Pan Roasted Seabass
yellow curry tomato sauce, coconut rice,
bok choy, shitakes

Mediterranean Bowl
herbed couscous, sundried tomatoes, grilled squash,
crispy chickpeas, grilled lemon, yogurt dressing

..... DESSERT

Chef's Choice

95++ per person