

CLAES

Starters

April - May

<i>Cream of White Asparagus</i> with Maine Lobster	8
<i>Mussels</i> st. germain, apples, lardons, sage flavored	12
<i>Duck Prosciutto</i> house-cured, fig marmalade, toasted brioche	10
<i>Oysters Rockefeller</i> Mornay sauce	18
<i>Half-Dozen Oysters</i> ask server for selection	15
<i>Rock Shrimp and Crab Cake</i> maché with sweet chili sauce	13
<i>Tea-Smoked Duck Breast</i> pineapple chutney	16
<i>Ahi Tuna and Watermelon Sashimi</i> feta puree, basil coulis, age balsamic	12
<i>Blue Crab Spring Roll</i> caramelized onions, shiitake mushrooms, tobiko creme fraiche	13

Salads

<i>Smoked Goat Cheese and Heirloom Tomato Salad</i> balsamic reduction, Persian lime oil, micro basil	12
<i>Organic Spinach Salad</i> tomato confit, white peaches, marcona almonds, meyer-lemon vinaigrette	10
<i>CLAES' Salad</i> Point Reyes blue cheese, prosciutto cotto, dried blueberries, honey truffle vinaigrette	8
<i>Baby Artichoke and White Asparagus Salad</i> baby arugula, picholine olives, gold beets, walnut vinaigrette	11

Pre-Fix Menu

First Course

choice of:

CLAES' Salad

Point Reyes blue cheese, prosciutto cotto,
dried blueberries, honey truffle vinaigrette

Cream of White Asparagus
fines herbs

Second Course

choice of:

Flat Iron Steak

tempura asparagus spears,
shallot confit, madeira jus

Albacore Tuna

olive oil-poached,
baby corn, leek ragout

Caledonian Prawns

French-braised white asparagus,
bacon infusion

Third Course

Cold Hazelnut Souffle

blueberry compote, toasted hazelnuts

\$36.00

Gold Merit Award from Southern California Restaurant Writers (since 1989)

CLAES

Seafood

April - May

<i>Bouillabaisse Provençal</i>	<i>lobster, clams, mussels, seasonal fish, saffron-tomato broth</i>	30
<i>Scottish Salmon</i>	<i>kabocha squash, brussel sprout leaves</i>	
	<i>Suggested Sauces: orange-maple glaze or roasted corn sauce</i>	24
<i>Miso-Glazed Black Cod</i>	<i>turnip puree, marinated japanese eggplant</i>	
	<i>Suggested Sauces: wasabi-ginger sauce or toasted sesame cloud</i>	26
<i>Pan-Seared Scallops</i>	<i>parsnips, swiss chard timbale</i>	
	<i>Suggested Sauces: grapefruit beurre blanc or fig-honey jus</i>	27
<i>Ahi Tuna</i>	<i>trio of cauliflower, cipolinni onions, baby squash</i>	
	<i>Suggested Sauces: ginger emulsion or roasted pistachio cream</i>	28
<i>Herb Marinated Barramundi</i>	<i>white bean ragout, ratatouille stack</i>	
	<i>Suggested Sauces: paquillo pepper coulis or tomato butter</i>	30
<i>Porcini Crusted Seabass</i>	<i>fregola, baby fennel</i>	
	<i>Suggested Sauces: sauce romesco or saffron mussel broth</i>	29

Steaks

Served with Seasonal Vegetables, Your Choice of A Steak Sauce and A Preferred Accompaniment

<i>Surf and Turf</i>	<i>prime filet mignon and butter-poached lobster tail</i>	43
<i>Hanger Steak</i>	<i>marinated in garlic and herbs</i>	26
	<i>Half Butter-Poached Lobster Tail</i>	Add 10
<i>Prime New York Steak</i>	14 oz 34	10 oz 28
<i>Prime Filet Mignon</i>		7 oz 33
<i>Colorado Lamb Chops</i>		28

Sides

please select one of the following:

Forest Mushrooms
seasonal selection

Twice-Baked Potato
garnished with crispy skins

Crispy Asparagus
lemon, parmesan

Potatoes Au Gratin
Hawaiian sea salt

Creamed Spinach
garnished with parmesan

Sauce

please select one of the following:

Béarnaise
tarragon, shallots

Cognac Peppercorn

Gorgonzola Duxelle
cremini mushrooms

**additional sauce and side selection is available for \$5.00 each*

*Customary Gratuity and Sales Tax Not Included. An 18% Gratuity will be added for parties of 6 or more.
As a Courtesy To Other Customers - Cellular Phones Are Not Permitted in Dining Areas.*