

STARTERS

- Lobster Bisque** *tarragon oil, sherry gastrique*
- Mussels** *st. germain, apples, lardons, sage flavored*
- Duck Prosciutto** *house-cured, fig marmalade, toasted brioche*
- Oysters Rockefeller** *spinach and gruyere cheese sauce*
- Half-Dozen Oysters** *ask server for selection*
- Rock Shrimp and Crab Cake** *maché with sweet chili sauce*
- Pistachio-Crusted Lamb Chop** *cherry salsa*
- Yellowtail** *honey and lime cured, avocado mousse, radish salad, blood orange oil*
- Blue Crab Spring Roll** *caramelized onions, shiitake mushrooms, tobiko creme fraiche*

SALADS

- Smoked Goat Cheese and Heirloom Tomato Salad** *balsamic reduction, Persian lime oil, micro basil*
- Riviera Salad** *marinated and grilled calamari, tomato tart, mesclun piquillo peppers, crisp capers, smoked paprika oil*
- CLAES' Salad** *Point Reyes blue cheese, caramelized onions, chorizo chips, onion truffle vinaigrette*
- Baby Artichoke and White Asparagus Salad** *baby arugula, picholine olives, gold beets, walnut vinaigrette*

PRE FIXE MENU

First Course

choice of:

CLAES' Salad

Point Reyes blue cheese, caramelized onions, chorizo chips, onion truffle vinaigrette

Lobster Bisque

tarragon oil, sherry gastrique

Second Course

choice of:

Lobster Pot Pie

mushrooms, white asparagus, lobster cream, puff pastry

Flat Iron Steak

tempura asparagus spears, shallot confit, madeira jus

Caledonian Prawns

pumpkin risotto, sage coulis

Beef Short Ribs

lightly smoked, cauliflower gratin, natural jus

Third Course

Cold Hazelnut Souffle

raspberry compote, toasted hazelnuts

Gold Merit Award from Southern California Restaurant Writers (since 1989)
Gold Bacchus Winner, Best Award of Excellence by Wine Spectator - 10 Consecutive Years

SEAFOOD

Bouillabaisse Provençal *lobster, clams, mussels, seasonal fish, saffron-tomato broth*

Scottish Salmon *kabocha squash, brussel sprout leaves*

Suggested Sauces: orange-maple glaze or roasted corn sauce

Striped Seabass *truffled black salsify, honey-glazed carrots*

Suggested Sauces: sun-dried tomato veloute or lemon verbena pesto

Miso-Glazed Black Cod *turnip puree, marinated japanese eggplant*

Suggested Sauces: wasabi-ginger sauce or toasted sesame cloud

Pan-Seared Scallops *parsnips, swiss chard timbale*

Suggested Sauces: grapefruit beurre blanc or fig-honey jus

Ahi Tuna *trio of cauliflower, cipolinni onions, baby squash*

Suggested Sauces: ginger emulsion or roasted pistachio cream

Steamed Alaskan Halibut *spicy asian long beans, lemongrass risotto*

Suggested Sauces: miso-tagarashi butter or soy-ginger glaze

Kona Yellowtail *maitake mushrooms, pea tendrils, edamame*

Suggested Sauces: sweet garlic broth or wasabi-tamarind sauce

STEAKS

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

Surf and Turf *prime filet mignon and butter-poached lobster tail*

Hanger Steak *marinated in garlic and herbs*

Half Butter-Poached Lobster Tail

Add

Prime New York Steak

14 OZ

10 OZ

Prime Filet Mignon

7 OZ

Colorado Lamb Chops

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

Cauliflower Gratin
roasted cauliflower

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.*