



Catalina RESTAURANT

APPETIZERS

Ahi Tuna Carpaccio, Haricot Vert, Sifted Hard Boiled Eggs, Baby Yellow Pear Tomatoes, Nicoise Olive Vinaigrette, Fingerling Potato Chips

Fava Bean Bruschetta, Grilled Spring Onions, Arugula Flowers

Duo of Soups: White and green Asparagus Soups, Lemon Oil

Grilled Flatbread, Asian Pears, "Oregonzola" Cheese, Candied Walnuts, Honey Balsamic Reduction, Micro Greens

Mixed Lettuces, Shaved Vegetables, Truffled Champagne Vinaigrette

Jumbo Lump Crab Salad, Red Grapefruit, Avocado Tatsoi

Duck Prosciutto, Red Grapes, Marcona Almonds, Baby Arugula, Aged Sherry Vinaigrette

Seared Scallops, English Pea Risotto, Applewood Smoked Bacon, Toasted Pine Nuts

Artisinal Domestic Cheese Plate, Grilled Raisin Bread, Raisins on the Vine

ENTREES

Seared Tuna, Sautéed Stinging Nettle Leaves, Cippolini Onions, Cabernet Sauce

Pan Roasted Halibut, Smashed Yukon Gold Potatoes, Haricot Vert, Lemon Brown Butter Sauce, Caperberries

King Salmon, White Asparagus, Fiddlehead Ferns, Carrot Sauce, Tangerine Oil

Striped Bass, Artichokes, Orange Segments, Picholine Olives, Toasted Garlic Saffron Vinaigrette

Sonoma Spring Chicken, Asparagus, Morel Mushrooms, Roasted Chicken Jus

Dry Aged Bone-in New York Steak, Red Scallions, Peewee Potatoes, Baby Shitake Mushrooms, Beef Jus

Red Wine Braised Beef Short Ribs, Morel Mushroom Barlotto, DeCicco Broccoli

Wild Boar Chop, Baked Purple Sweet Potato, Chive Mascarpone, Garlic Braised Mustard Greens, Bourbon Vanilla Sauce

Duo of Lamb: Grilled Double Rib Chop, Braised Cheeks, Spinach and Feta Cheese Strudel, Preserved Lemons, Moroccan Olives

TASTING MENU \$65 per person

Chef Art Martinez will delight you with six courses, prepared especially for you. His choice, your pleasure....

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