



Amaya

APPETIZERS

Lobster Bisque Tarragon Crème Fraîche	10	Seared Diver Scallops Ricotta Gnocchi, Green Garlic Purée	14
Chilled Ginger Pea Soup Curried Crab, Caviar	8	Catalan-Style Shrimp Chile and Lime Broth, Grilled Baguette	10
Salad of Frisée and White Asparagus Braised Pancetta, Poached Organic Egg	9	Duck Confit Terrine Citrus Compote, Salad of Watercress	12
Butter Lettuce Salad Buttermilk Dressing, Crumbled Blue Cheese, Crispy Onion Rings	9	Duck Confit Flat Bread Goat Cheese, Caramelized Onion	13
Carpaccio of Balik Salmon Candied Onions, Crème Fraîche	13	Tomato Flat Bread Pesto, Mozzarella	12

PASTA, RISOTTO

Mushroom Risotto Smoked Aged Cheddar, Chives, Italian Parsley, Basil, Tomato	12, 16	Wild Mushroom Ravioli Melted Leeks, Truffle Essence	12, 16
Sweet Pea and Rock Shrimp Risotto Fines Herbs	14, 24	Lobster Pappardelle Tarragon, Tomatoes, Parmigiano-Reggiano	16, 28

ENTRÉES

Pan-Seared Arctic Char Truffle Risotto, Chanterelles, Sweet Corn Broth	25	Rotisserie Veal Chop Gratin of Asparagus and Prosciutto	38
Roasted Halibut Tagliatelle, Dungeness Crab, Parmesan Soubise	27	Rotisserie Free Range Chicken Breast "Coq au Vin" Leg	29
Grilled Swordfish Roasted Garlic Crostini, Tomatoes, Olives, Cucumbers	27	Center Cut Rotisserie Pork Chop Mushroom and Potato Hash, Blue Cheese	39
Seared Sea Bass Confit Tomatoes, Garden Fresh Basil, Yellow Tomato Broth	27	Prime New York Steak Crushed Fingerlings with Crème Fraîche, Garlic Broccolini	39
Grilled Garlic Prawns Pistachio and Sweet Pepper Romesco, Crispy Capers, Arugula	27	Duo of Beef – Petite Filet and Slow-Braised Short Rib Cipollini Onions, Red Wine Jus	32

CHEF'S DAILY TASTING MENU

Three courses, 40

With wine pairings, 65

RESERVATIONS: 858.314.2727