

Dinner Menu

Shared Plates/ Starters

ROASTED PANCETTA WRAPPED MEDJOOL DATES*	6
BRUSSELS SPROUTS /ALMONDS /RAISINS*	8
PARMESAN-TRUFFLED POMMES FRITES	11
FRENCH ARTISAN CHARCUTERIE Local and imported selection of cold cuts and patés	15
REGIONAL FRENCH CHEESES (4) Chef's stash	16
MEDITERRANEAN MEZZE DIPS Artichoke / Green tapenade / Zaalouk / grilled unleavened bread	14
HARISSA CHICKEN WINGS Yogurt Dip	15
FRIED CALAMARI WITH ROMESCO SAUCE Grilled lemon / romesco sauce	16
GRILLED SPANISH OCTOPUS* Fingerling Potatoes / arugula / chimichurri	14
WAGYU SLIDERS (3) Pretzel Bun / shallot-bacon compote / gruyere / tomato	19
LOBSTER MINI ROLLS (3) Maine lobster / baratte butter / scallions / lemon / New England bun	21
STEAMED CARLSBAD MUSSELS MARINIÈRE White Wine / garlic / pancetta / crème fraîche / garlic tartine	18
FALL PANZANELLA SALAD Ciabatta / butternut squash / red onion / goat cheese / apple / cranberries	13
HEIRLOOM TOMATO, BURRATA CAPRESE SALAD* Heirloom tomatoes / aged balsamic / fleur de sel / fresh thyme	16
PROVENCAL TUNA TARTARE Grilled zucchini / extra virgin olive oil / parsley / caper / lemon / crostini	16

Consuming raw or undercooked poultry, meat, or eggs can increase your risk of foodborne illness.

Mains

GRILLED DORADE/BREAM ESCABECHE Citrus / shallots / olive oil / Quinoa stuffed tomato Provençale / fennel	24
OLIVE OIL ROASTED SCOTTISH SALMON* Cauliflower purée / romesco sauce / seasonal kale	26
APPLE DUCK CONFIT Kabocha squash puree / rainbow swiss chard	25
PAPARDELLE NERO FRA DIAVOLO Tiger prawns / garlic / pepperoncini / Pomodoro / lemon	25
ARTISAN PASTA w/ BUTTERNUT SQUASH SAUCE Zucchini / Feta / pepitas / sage / parmesan	23
CHICKEN PAILLARD* Lemon-caper sauce / haricots verts / wild arugula / parmesan	26
LAVENDER ROASTED RACK OF LAMB* Zaalouk / seasonal vegetables / dates / Ras Al Hanout Jus	32

Hotel Classics

SOUPE DU JOUR	10
LUXE CHINESE CHICKEN SALAD Field greens / toasted noodles / almonds / soy dressing	15
CAESAR SALAD Baby romaine leaves / fried caper / white anchovies / chicken +3	14
LUXE CHEESE BURGER Wagyu beef / shallot bacon jam / heirloom tomato / gruyere cheese / greens / seasonal fries	23
CLASSIC STEAK-FRITES Flat iron/seasoned fries/house chimichurri	30

*Gluten Free

"Serving food to people is a solemn trust. We, as a team, are committed to offering the very best service and quality to our guests."

-Efrem Harkham, Chairman & CEO of The Luxe Hotels