

Dinner

C-FOOD BAR

	<u>½ Dz</u>	<u>1 Dz</u>
Chilled Oysters- <i>Ginger~Cider Mignonette</i>	24	44
Ahi-Kampachi Sashimi- <i>Quail Egg, Caviar, Wakame, Horseradish</i>		21
Prawn Cocktail- <i>Horseradish, Cured Lemon, Frisée</i>		14
Ceviche- <i>Charred Octopus, Scallops, Sea Bass, Avocado</i>		15

APPETIZERS

New England Clam Chowder <i>Littleneck Clams, Applewood Smoked Bacon</i>		14
Monterey Bay Calamari <i>Blue Lake Beans, Lemon, Shaved Parmesan, Chipotle Aioli</i>		14
Endive Salad <i>Radicchio, Candied Walnuts, Point Reyes Blue Cheese, Pomegranate Vinaigrette</i>		18
Monterey Bay Red Abalone <i>Butternut Squash Purée, Roasted Parsnip, Truffle Emulsion</i>		32
Roasted Beet Carpaccio <i>Candied Pecans, Orange Segments, Humbolt Fog, Banyuls Vinaigrette</i>		12
Caesar <i>Hearts of Romaine, Parmigiano Reggiano, White Anchovy, Garlic Croutons</i>		11
Dungeness Crab Salad <i>Avocado, Mâche, Blood Orange, Meyer Lemon Purée</i>		19

Many of our dishes are gluten free. Please inquire with your server for more information. Water supplies are limited on California's Central Coast, so we serve water only upon request.

ENTRÉES

Day Boat Scallops <i>Caramelized Fennel, Dungeness Crab Whipped Potato, Blood Orange Emulsion</i>	42
Washington State Arctic Char <i>Cauliflower Gratin, Wild Mushrooms, Thyme jus</i>	32
Black Bass <i>Bloomsdale Spinach, Black Trumpet, Roasted Salsify, Mussel-Saffron Broth</i>	36
Hawaiian Swordfish <i>Roasted Fingerling Potatoes, Broccoli Rabe, White Wine Caper Sauce</i>	34
Mary's Free Range Chicken Breast <i>Wild Mushroom Risotto, Carnaroli Rice, Grilled Kale, Natural Jus</i>	32
Sonoma Duck Breast <i>Applewood Smoked, Farro, Big Sur Chanterelle, Huckleberry Jus</i>	42
Berkshire Pork Chop <i>Fingerling Potato Lyonnaise, Swiss Chard, Pinot Jus</i>	32
10oz New York Steak <i>Yukon Potato Gratin, Blue Lake Beans, Wild Mushrooms, Sauce Bordelaise</i>	52
8oz Filet Mignon <i>Yukon Potato Gratin, Blue Lake Beans, Wild Mushrooms, Sauce Béarnaise</i>	60
Wild Mushroom Ravioli <i>Toasted Hazelnuts, Bloomsdale Spinach, Sage-Brown Butter, Parmigiano Reggiano</i>	29

On the Side ~ 8

Sautéed Bloomsdale Spinach, Broccoli Rabe,
Roasted Fingerling Potatoes, Garlic Herb Fries, Yukon Gold Potato Purée

Executive Chef- Matt Bolton
Restaurant General Manager- Katie Hoenes

A 20% automatic gratuity will be assessed for parties of six or more
Separate checks available for parties of six or less

The C is proud to comply with Monterey Bay Aquarium's Seafood Watch Program and
Support local farms, organically-grown ingredients and sustainability.