



## 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>                     |             | 16          |
| Plateau- <i>Ceviche, 6 Prawn Cocktail, ½ Maine Lobster Salad, ½ Dozen Oyster</i> |             | 78          |
| Petit Plateau- <i>Ceviche, 6 Prawn Cocktail, ½ Dozen Oyster</i>                  |             | 48          |

### APPETIZERS

|   |    |
|---|----|
| New England Clam Chowder<br><i>Littleneck Clams, Applewood Smoked Bacon</i>                                   | 15 |
| Monterey Bay Calamari<br><i>Blue Lake Beans, Lemon, Shaved Parmesan, Chipotle Aioli</i>                       | 16 |
| Endive Salad<br><i>Radicchio, Candied Walnuts, Point Reyes Blue Cheese, Pomegranate Vinaigrette</i>           | 18 |
| Monterey Bay Red Abalone<br><i>Parsnip Purée, Celery Root, Herb Salad, Abalone Mushroom, Truffle Emulsion</i> | 32 |
| Roasted Beet Carpaccio<br><i>Candied Pecans, Orange Segments, Humboldt Fog, Banyuls Vinaigrette</i>           | 15 |
| Caesar<br><i>Hearts of Romaine, Parmigiano Reggiano, White Anchovy, Garlic Croutons</i>                       | 14 |
| Dungeness Crab Salad<br><i>Avocado, Mâche, Navel 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

|  |    |
|--|----|
| <b>Day Boat Scallops</b><br><i>Caramelized Fennel, Dungeness Crab Whipped Potato, Blood Orange Emulsion</i>        | 48 |
| <b>Washington State Arctic Char</b><br><i>Cauliflower Gratin, Wild Mushrooms, Thyme jus</i>                        | 39 |
| <b>Chilean Sea Bass</b><br><i>Bloomsdale Spinach, Chanterelle, Roasted Salsify, Mussel-Saffron Broth</i>           | 48 |
| <b>Hawaiian Swordfish</b><br><i>Roasted Fingerling Potatoes, Broccoli Rabe, White Wine Caper Sauce</i>             | 42 |
| <b>Mary's Free Range Chicken Breast</b><br><i>Wild Mushroom Risotto, Carnaroli Rice, Grilled Kale, Natural Jus</i> | 32 |
| <b>Sonoma Duck Breast</b><br><i>Applewood Smoked, Farro, Shasta Porcini, Chanterelle Purée, Huckleberry Jus</i>    | 42 |
| <b>Berkshire Pork Chop</b><br><i>Fingerling Potato Lyonnaise, Swiss Chard, Pinot Jus</i>                           | 34 |
| <b>10oz New York Steak</b><br><i>Yukon Potato Gratin, Blue Lake Beans, Wild Mushrooms, Sauce Bordelaise</i>        | 52 |
| <b>8oz Filet Mignon</b><br><i>Yukon Potato Gratin, Blue Lake Beans, Wild Mushrooms, Sauce Béarnaise</i>            | 58 |
| <b>White Corn Ravioli</b><br><i>Wild Mushrooms, Heirloom Tomato, Bloomsdale Spinach, Tarragon Butter</i>           | 29 |

### On the Side ~ 8

Sautéed Bloomsdale Spinach, Broccoli Rabe, Yukon Potato Gratin  
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.