



## 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 <i>Littleneck Clams, Applewood Smoked Bacon</i>	15
Monterey Bay Calamari <i>Blue Lake Beans, Lemon, Shaved Parmesan, Chipotle Aioli</i>	16
Endive Salad <i>Radicchio, Candied Walnuts, Point Reyes Blue Cheese, Pomegranate Vinaigrette</i>	18
Monterey Bay Red Abalone <i>Parsnip Purée, Celery Root, Herb Salad, Abalone Mushroom, Truffle Emulsion</i>	32
Roasted Beet Carpaccio <i>Candied Pecans, Orange Segments, Humboldt Fog, Banyuls Vinaigrette</i>	15
Caesar <i>Hearts of Romaine, Parmigiano Reggiano, White Anchovy, Garlic Croutons</i>	14
Dungeness Crab Salad <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>	46
<i>Caramelized Fennel, Dungeness Crab Whipped Potato, Blood Orange Emulsion</i>	
<b>Washington State Arctic Char</b>	32
<i>Cauliflower Gratin, Wild Mushrooms, Thyme jus</i>	
<b>Chilean Sea Bass</b>	38
<i>Bloomsdale Spinach, Chanterelle, Roasted Salsify, Mussel-Saffron Broth</i>	
<b>Hawaiian Swordfish</b>	34
<i>Roasted Fingerling Potatoes, Broccoli Rabe, White Wine Caper Sauce</i>	
<b>Mary's Free Range Chicken Breast</b>	32
<i>Wild Mushroom Risotto, Carnaroli Rice, Grilled Kale, Natural Jus</i>	
<b>Sonoma Duck Breast</b>	42
<i>Applewood Smoked, Farro, Shasta Porcini, Chanterelle Purée, Huckleberry Jus</i>	
<b>Berkshire Pork Chop</b>	34
<i>Fingerling Potato Lyonnaise, Swiss Chard, Pinot Jus</i>	
<b>10oz New York Steak</b>	52
<i>Yukon Potato Gratin, Blue Lake Beans, Wild Mushrooms, Sauce Bordelaise</i>	
<b>8oz Filet Mignon</b>	58
<i>Yukon Potato Gratin, Blue Lake Beans, Wild Mushrooms, Sauce Béarnaise</i>	
<b>Butternut Squash Ravioli</b>	29
<i>Chanterelle, Roasted Chestnuts, Bloomsdale Spinach, Sage-Brown Butter</i>	

### 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.