

THE SCENE

STARTERS

WATERMELON GAZPACHO • tomato mint cilantro avocado oil	8	CAESAR • crisp romaine shaved parmesan sourdough croutons anchovy dressing	10
RED BEET HUMMUS • seasonal crudites artisan pita bread	10	WATERMELON SALAD • arugula feta blueberries watermelon radish puffed quinoa honey emulsion	10
NZ LAMB CHOPS • boursin red potatoes 5 herb chimichurri	11	PEACH SALAD • arugula house made ricotta candied sunflower seeds radish poppy seed dressing	10
SALMON POKE • mixed or order house poke sauce coconut rice avocado sesame cilantro chilies	12		

ENTRÉES

WILD MUSHROOM BOLOGNESE • spring peas over ez egg tendrils fettuccini parmesan			18
SHORT RIB PASTA • cavatelli foraged mushrooms roasted fennel arugula black pepper cream parmesan			20
GRILLED PORK CHOP • maple pepper marinated boursin crushed potatoes charred broccolini bourbon bbq sauce			22
JIDORI CHICKEN BREAST • mashed potatoes charred broccolini 5 herb chimichurri			24
BRAISED BEEF SHORT RIB • mashed potatoes fried onions scallion salad natural jus			26
WILD ALASKAN HALIBUT • ancient quinoa baby vegetables pineapple green chili jus cilantro salad			28
WILD ALASKAN KING SALMON • red beet spaetzle coachella valley corn english peas rainbow carrots curried corn cream coriander			30
GOLD RESERVE NEW YORK STRIPLOIN • 45 days aged mashed potatoes chefs vegetables rosemary demi			28
GOLD RESERVE RIBEYE • 45 days aged truffled mashed potatoes local vegetables rosemary demi			35
PRIME RIB • baked potato seasonal vegetables creamy horseradish au jus AVAILABLE FRIDAY & SATURDAY			30

SWEET TREATS

MUDD PIE • coffee ice cream oreo chocolate cake mirror glaze	7	CHEVRE CHEESECAKE • blended goats cheese graham crust raspberry	9
BANANA BUDINO • butterscotch shortbread cookies	7	FLOURLESS CHOCOLATE CAKE • mango sorbet salted sunflower crunch cocoa nibs	10
PEACH CROSTATA • vanilla bean ice cream savory thyme syrup	9		

CREATE YOUR OWN CUSTOM 3 COURSE MENU FOR \$35

DUE TO SEASONAL AVAILABILITY, MENU IS SUBJECT TO CHANGE

WHENEVER POSSIBLE THE SCENE SERVES SUSTAINABLE SEAFOOD, ALL NATURAL PREMIUM MEATS AND SEASONAL LOCAL PRODUCE.

"CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS."

Executive Chef BRANDON TESTI

SUMMER 2019