PROSPECT GOURMAND

FARM TO TABLE DINING · CRAFT BEER & WINE

BRUNCH LUNCH DINNER

Teasers

Grilled Spanish Octopus

Guajillo chili peanut mole sauce, garbanzo fritter, wild baby arugula, cumin vinaigrette 18

Kumomoto Oysters

6pc, champagne mignonette, smoky cocktail sauce 18

Fried Pacific Oysters

4pc tempura battered, Tabasco aioli, lime, basil. 14

Market Salad

Organic herb artisan lettuce, farmers strawberriesTr, avocado, goat cheese, red quinoa, walnuts, parsley, pickled red onion, herbs, avocado sherry vinaigrette 14

Baby Kale Avocado Caesar Salad

Organic kale, parmesan, anchovy, garlic crouton, avocado, balsamic honey reduction, lemon, fresh herbs. 14

Sweet Potato Taquitos

Salsa macha peanut and sesame, corn tortilla, salsa verde, crema, radish, queso fresco, torch meringue 14

Mushroom & Truffle Mac & Cheese

Parmesan, cheddar, perigod truffles, torchio pasta, black truffle bread crumbs 15

Seafood Tamale

Shrimp, lobster, fish, seafood broth 23

Salmon Ceviche`

cucumber habanero, cherry tomato, radish, corn tortilla chips. 14

Tortilla Vegano Soup

Tomato broth, chipotle, avocado, Anaheim chili, tortilla strips, cilantro, Almond crema 14

Salmon Crudo

Sashimi of salmon, avocado, yuzu ponzu, sesame chile oil, Hawaiian lava salt, smoky aioli,
corn crispy tortilla 16

Crispy Umami Brussel Sprouts

Soy, balsamic vinegar, honey, parmesan cheese 12

Warm Lobster Roll

Butter poached lobster, brioche, scallions 20

Carbonara alla Chitarra

Freshly house made pasta, bacon, egg, parmesan cheese, black pepper. 14

BLUE CORN TACOS MADE BY HAND

Guacamole and Corn Chips

Traditional accompaniments, house corn chips 12

Chips & Salsa

Salsa picante, salsa verde, house made tortilla chips 5

Lobster.... crispy shell, cabbage, parmesan, pickle Chile spicy lobster butter, cilantro 10

Baja Fish...miso aioli, peanut and sesame macha, pico, cabbage, pickle chile, cilantro, crema, guacamole 8

Wild Shrimp...BACON, chipotle ginger aioli, pico de Gallo, queso fresco, salsa roja, cilantro 8

Beef Cheeks... onion, cilantro, guacamole, cucumber, radish pickle, peanut and sesame macha 6

Chile Verde Carnitas... onion, pickle, cilantro 5

Al Pastor Chicken... onion, cilantro, grilled pineapple compote, guacamole, salsa roja 5

Oyster Mushroom... pico, cabbage, pickle chile, cilantro, guacamole, salsa 5

Octopus ... Yukon gold potato, capers, almond chipotle sauce, radish, onion, cilantro, salsa roja, al pastor. 7

Entree

Chancey's Truffled Chicken

Roasted with truffle butter, celeriac puree, roasted cauliflower, oyster mushroom, chicken truffle jus 28

Catch of the Day

Changes daily 34

Grilled Blackened Salmon

Spice rubbed, grilled, lemon and herb vinaigrette, farmers market vegetables, crispy paella rice 32

Gourmand Burger

Grass fed Black Angus 7oz, crispy leeks, white cheddar jack, organic tomato, arugula, caper aioli, brioche bun, french fries 19

Kurobuta Pork Chop

Seasonal veggies, honey mustard glaze 38

Wild Pacific Shrimp & Grits

Creamy hominy grits, shellfish reduction snap peas, 32

Fish N Chips

Fish & House Cut Fries & horseradish Caper tartar sauce 24

Steak Frites

10 oz NY Strip Steak, grilled scallion butter 32

14 oz Rib eye, grilled scallion butter 42