



DINNER
EXECUTIVE CHEF TIMOTHY RALPHS

FIRST COURSE

TRIO OF HUMMUS edamame carrot roasted garlic naan bread beet stained taro chips	16
SPANISH PICNIC BOARD iberico jamon manchego membrillo	24
CRAB CAKE tabasco aioli mixed greens sherry-shallot vinaigrette charred lemon	19
SEAFOOD FRITTI squid shrimp scallops assorted peppers	19
'BLOODY' CAESAR SALAD roasted tomatoes olive tapenade torn croutons caesar dressing	17
CLAM CHOWDER nueske bacon littleneck clam crouton chili oil	16

MAIN COURSE

LAV BURGER american cheese caramelized onion bibb lettuce tomato butter pickle aioli french fries or market greens	19
BLACK BEAN + QUINOA BURGER mixed greens tomato aioli french fries or market greens	17
BAJA FISHTACOS pico de gallo shredded cabbage lime chipotle crema	18
FISH + CHIPS local rockfish jalapeño tartar crudite slaw red wine vinegar fries	20
SKUNA BAY SALMON potato mousse asparagus caper relish	36
JIDORI CHICKEN BREAST herb risotto heirloom carrots roasted chicken jus	32
PRIME FILET potato mousse wild mushroom demi glace pickled mustard seed	44
WILD MUSHROOM RISOTTO parmesan truffle oil pea tendrils	28

SIDES

POTATO MOUSSE chives	9
ASPARAGUS crispy shallots	10
TRUFFLE MAC + CHEESE bacon lardon breadcrumb	13

Special Thanks to Our Local Purveyors



Split plate charge \$5. A service charge of 20% will be added for all parties of 6 or more guest.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.