



STARTERS AND SMALL PLATES

CRISPHEAD

Iceberg wedge drizzled with creamy bleu cheese dressing, bacon lardons, dried cranberries, golden raisins, candied walnuts and bleu cheese crumbles

9

ASPARAGUS AND PHYLLO

Serrano ham, house made pheasant pastrami and caramelized fennel
with balsamic drizzle

10

CROSSWATER CAESAR SALAD

Hearts of romaine in a classic Caesar dressing with garlic croutons and
fresh grated parmesan

10

WATERCRESS AND WATERMELON

Red and yellow watermelon, feta cheese, toasted pine nuts and citrus vinaigrette

11

BBQ SHRIMP

Creole rubbed shrimp in a rich Louisiana style barbecue sauce;
served over jasmine rice

12

FONDUE

Dungeness crab and cheese fondue, served alongside toasted cubes of Ciabatta bread

12



ENTREES

Shrimp and Clam Cavatelli

Piri Piri shrimp, Manila clams, cavatelli, tomato pesto and mascarpone cheese

23

Grilled Breast of Chicken

Leek, morel and fennel compote; watercress puree, roasted yellow pepper and cannelloni with persillade

19

Kataifi Crusted Scallops

Nantua sauce, green and yellow beans, ricotta salata, lemon oil and micro arugula

28

Salmon and Crab

Grilled salmon, asparagus-artichoke salad, avocado-chive vinaigrette, Dungeness crab, tomato relish and roasted corn

28

Filet Mignon

Cipollini onion jam, shiitake mushroom flan, roasted shallots and fingerling potatoes

35

Asian Pork

Kalbi star anise infused center cut chop, baby bok choy, napa cabbage, black sesame seed sauté and spicy mango coulis

27

Marinated Flank steak

Portobello mushrooms, chive potato sauce and roasted summer vegetables

26