



LUNCH

Appetizers

Shellfish Plateau 55.

Maine lobster, gulf prawns, ceviche, crab claws & East or West coast oysters

Lobster Wonton Soup 12.

asian scented lobster broth with lobster wontons

Shrimp Cocktail 16.

Baja Bay Scallops & Gulf Prawns Ceviche 14.

jicama & lime

Torchon of Foie Gras 18.

brioche crouton, shallot-port-wine sauce & peppercress

Carrot-Fennel Soup 12.

Oysters 3.00ea.

East or West coast

Organic Field Lettuce Mixed Salad 10.

mini organic tomatoes, crumbled Sonoma goat cheese & lemon vinaigrette

Traditional Caesar Salad 14.

organic whole leaf romaine hearts

Entrees

Seared Tuna 27.

artichokes, fingerling potato & tomato-gremolata

Pan Roasted Halibut 24.

peas, morel mushrooms, fava beans, gnocchi & beurre blanc

Maine Lobster Salad 27.

watercress, frisee, pancetta, asparagus, crispy poached egg & lemon Vinaigrette

Organic Roast Chicken BLT Salad 24.

tomatoes, lettuces, cipolini onions & warm bacon-shallot dressing

Dungeness Crab Club Sandwich 21.

bacon, tomatoes, bibb lettuce & micro celery leaves, toasted sourdough & fries

BBQ Kobe Beef Tamale 21.

fresh corn masa, house-made bbq sauce, red pepper-fennel slaw

Wild Salmon Salad 24.

spinach, prosciutto, baby corn, sherry vinaigrette

Mediterranean Sea bass 27.

provencal vegetables, lemon emulsion

Yellowfin Tuna Tartare 24.

mango, avocado & soy vinaigrette

Maine Sea Scallops 27.

toasted quinoa pilaf, orange cumin vinaigrette

Kobe Burger 16.

aged cheddar, sesame roll, homemade fries

Organic Vegetable Chop Salad 22.

fresh mozzarella, red wine vinaigrette

Hanger Steak Salad 23.

tomatoes, mixed greens, blue cheese, shallot & red wine vinaigrette

Sides

7.

old bay seasoned fries toasted quinoa pilaf
asparagus stir fry of market vegetables

Food Allergy Menus Available Upon Request

18% gratuity will be added to parties of 7 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Proper attire requested- appropriate footwear, please

BREAKFAST

Continental Breakfast 19.

*selection of fresh squeezed juice, coffee or tea
& your choice of one of the following items:*

Warm Bakery Basket *with homemade marmalade, preserves & sweet butter*

Croissant *with homemade marmalade, preserves & sweet butter*

Assorted Basket of Toast *with homemade marmalade, preserves & sweet butter*

Cream of Wheat *served with warm milk, brown sugar & raisins*

Irish Steel Cut Oatmeal *served with warm milk, brown sugar & raisins*

Homemade Almond & Cashew Nut Granola 12.

organic yogurt, wild flower honey & strawberries

Wild Blueberry Buttermilk Pancakes 18.

orange blossom honey butter & pure maple syrup

White Chocolate & Orange Bread French Toast 15.

toasted macadamia nut butter, served with pure maple syrup

Tableau Breakfast 25.

Two Eggs, Any Style

*served with Nueske bacon, Tableau potatoes & toast
our warm bakery basket with homemade marmalade, preserves & sweet butter
choice of fresh squeezed juice, coffee or tea*

Fresh Fruit Plate 13.

organic sheep's milk yogurt

Omelette 16.

*served with toast & Tableau potatoes
asparagus, tomato, mozzarella, basil*

Eggs Benedict 21.

poached eggs, Nueske country ham, béarnaise sauce

Kobe Short Ribs 21.

scrambled eggs, potato cakes, béarnaise sauce

House Smoked Salmon 16.

traditional garnishes & toasted bagel

Sides

Two eggs, any style 10.

Nueske bacon or Chicken – apple sausage 7.

Tableau potatoes 6.

Fresh berries 12.

Small fresh fruit plate 8.

Toast 4.

Fresh Squeezed Juices

orange ~ carrot ~ grapefruit ~ watermelon 6.

today's smoothie 9.

Breakfast Cocktails

Wasabi Bloody Mary 12.

Bellini 12.

Mimosa 12.

Spiked Coffee 9.

Screwdriver 12.

Bloody Caesar 12.

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BRUNCH

Appetizers

Carrot-Fennel Soup 12.

Traditional Caesar Salad 14.
organic whole leaf romaine hearts

Shrimp Cocktail 16.

Oysters 3.00 ea
East or West Coast

Lobster Wonton Soup 12.
asian scented lobster broth with lobster wonton

Organic Field Lettuce Mixed Salad 10.
mini tomatoes, crumbled Sonoma goat cheese & lemon vinaigrette

Homemade Almond & Cashew Nut Granola 12.
organic yogurt, wild flower honey & strawberries

Chilled Shellfish Plateau 55.
Maine lobster, gulf prawns, ceviche, crab claws & East or West coast oysters

Entrees

Tableau Breakfast 25.
Two Eggs, Any Style
*Nueske bacon, Tableau potatoes & toast
our warm bakery basket with homemade marmalade,
preserves & sweet butter
choice of fresh squeezed juice, coffee or tea*

Omelette 16.
*served with toast & Tableau potatoes
asparagus, tomato, mozzarella, basil*

**Wild Blueberry
Buttermilk Pancakes 18.**
orange blossom butter & pure maple syrup

Kobe Short Ribs 21.
scrambled eggs, potato cakes, béarnaise sauce

Eggs Benedict 21.
poached eggs, Nueske country ham, béarnaise sauce

**White Chocolate & Orange
French Toast 15.**
toasted macadamia nut butter, maple syrup

House Smoked Salmon 16.
traditional garnishes & toasted bagel

Dungeness Crab Club 21.
smoked bacon, grilled sourdough, homemade fries

Kobe Burger 16.
aged cheddar, sesame roll, homemade fries

**Organic Roasted Chicken
B.L.T. Salad 24.**
*heirloom tomatoes, lettuce, marble potatoes,
cipolinni onions & warm bacon shallot dressing*

Wild Salmon Salad 24.
spinach, prosciutto, baby corn, sherry vinaigrette

Hanger Steak Salad 23.
*tomatoes, mixed greens, blue cheese,
shallot & red wine vinaigrette*

Yellowfin Tuna Tartare 24.
mango, avocado & soy vinaigrette

Maine Lobster Salad 27.
*watercress, frisee, pancetta, asparagus,
crispy poached egg & lemon vinaigrette*

Sides

selection of mini pastries **6.**

chicken & apple sausage **7.**

Irish steel-cut oatmeal **9.**

Tableau potatoes **6.**

Nueske bacon **7.**

cream of wheat **9.**

old bay fries **6.**

two eggs any style **10.**

bread basket **6.**

Fresh Squeezed Juices

orange ~ carrot ~ grapefruit ~ watermelon **6.**

today's smoothie **9.**

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appropriate attire & footwear required please