

## First Course

### From The Sea

#### **Chilled Oysters**

daily selection  
\$15 (half Dozen), \$30 (full Dozen)

#### **Yellowfin Tuna Tartare**

jalapeno~lime aioli, toasted brioche,  
wakame  
\$17

#### **Monterey Bay Abalone**

artichoke barigoule, fava bean purée, oven~dried tomato  
\$20

#### **Hamachi Poke**

japanese cucumber, fennel pollen, california select caviar  
\$19

#### **Sea Bass~Scallop Ceviche**

citrus marinated, avocado, coriander,  
maize strips  
\$18

#### **Quail Egg & Caviar**

california estate caviar, toast points,  
avocado purée  
\$25

#### **Highlands Inn Clam Chowder**

littleneck clams, bacon, chive  
\$9

### From The Farm

#### **English Pea Soup**

crème fraîche, brioche crouton, lardon  
\$8

#### **Mission Fig Tart**

caramelized cipollini, humbolt fog, rocola arugula,  
prosciutto de parma  
\$15

#### **Roasted Beet Carpaccio**

pickled chanterelle, frisée,  
barrel~aged feta, banyuls vinaigrette  
\$11

#### **Caesar**

hearts of romaine, parmigiano reggiano, garlic crostini  
\$10

#### **Heirloom Tomato**

burrata arancini, marcona almond pesto,  
summer truffle «tuber astivum»,  
garden herbs  
\$16

#### **Brussels Sprout Salad**

dry ricotta, red grapes, sunflower seed, apple  
cider~bacon vinaigrette  
\$12

#### **Please refrain from the use of cell phones while dining at Pacific's Edge**

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune system thorough cooking of such animal foods reduces the risk of illness.

## Main Course

### Steaks & Chops

#### **Bone~In Ribeye**

20oz, cast iron seared, red wine jus  
\$45

#### **Short Rib**

red wine braised, potato risotto,  
swiss chard, forest mushroom,  
natural jus  
\$42

#### **Filet Mignon**

8oz prime, herb salad, sauce poivrade  
\$32

#### **Colorado Rack of Lamb**

ratatouille, kalamata olive jus  
\$38

#### **New York**

10 oz, grilled, sauce béarnaise  
Angus \$36 / Prime Dry~Aged \$48

#### **Berkshire Pork Chop**

10oz, frog hollow apricot chutney  
\$29

### Sides

\$8

#### **Wild Mushroom**

#### **Roasted Fingerling Potato**

#### **Parmesan Potato Gratin**

#### **Pommes Frites**

#### **Yukon Potato Purée**

#### **Herb Risotto**

#### **Anson Mills Polenta**

#### **Grilled Asparagus**

#### **Seasonal Vegetable**

### Seafood, Poultry, & Pasta

#### **HAND PICKED “DAILY”**

#### **FISH CREATION**

Market Price

#### **California White Sea Bass**

english peas & shoots, morel,  
chardonnay sauce  
\$34

#### **Wild Mushroom Ravioli**

local foraged mushroom, toasted pine nuts, sage~brown  
butter  
\$24

#### **Free~Range Chicken**

roasted garlic, caramelized baby carrot,  
shallot jus  
\$28

#### **Wild Pacific King Salmon**

oven~dried heirloom tomato, haricot vert, yellow wax bean,  
green garbanzo,  
truffle vinaigrette  
\$32

#### **Day Boat Scallop**

cumin scented carrot purée,  
bloomsdale spinach, chanterelle,  
parsley nage  
\$34