

CLAES

Ovation

SMALL BITES

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| PEKING-STYLE DUCK WONTONS 9
Guava Sweet and Sour | HAWAIIAN BLUE PRAWN COCKTAIL 10
Mai Tai Sauce |
| HAND-CUT WAGYU BEEF TARTARE 12
Quail Egg, Capers, Piquillo Peppers,
Juniper Oil, Lavosh Points | BABY ROMAINE SALAD 9
Barquarones, Shaved Manchego, Lomo Chips,
Grilled Tomato Bread, Paprika Emulsion |
| MAINE LOBSTER SPRING ROLL 12
Fresh California Uni,
Vanilla Crème Fraîche, Wasabi Tobiko | HEIRLOOM TOMATO TARTARE 10
Avocado, Pickled Mango, Lime Oil,
Aged Balsamic, Fromage Blanc Spuma, Lavosh Points |
| SWEET FENNEL BISQUE 8
Marinated Blue Crab, Toasted Cumin Crema | CLAES SALAD 8
Young Greens, Point Reyes Blue Cheese,
Prosciutto Cotto, Dried Blueberries,
Honey Truffle Vinaigrette |

SMALL PLATES

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| BONE MARROW RISOTTO 13
Crispy Bone Marrow, Asparagus Tips | ANGUS FLAT IRON STEAK 16
Nameko Mushrooms, Balinese Pepper Sauce |
| HALIBUT CHEEKS 14
Citrus Sea Bean Salad, Paprika Cloud | MANO DE LEON SCALLOPS 16
Morel Mushrooms, Lavender Flower Beurre Blanc |
| "CHICKEN AND WAFFLES" 15
Sonoma Valley Duck Breast,
Potato Gaufrettes, Brandy Maple Gastrique | FOIE GRAS RAVIOLIS 16
Comte Cheese, Perigord Sauce |

ENTRÉES

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| NATURAL ANGUS FILET MIGNON 30
Oxtail Ragout, Potato Dauphinoise,
Organic Carrots, Spicy Béarnaise | FIVE-SPICE LAMB LOIN 28
Sweet and Sour Cabbage,
"Fried" Red Rice, Tamarind Glaze |
| PAN ROASTED HALIBUT 26
Herb Marinated, Spring Onion, Fingerling Potatoes,
California Olive Oil, Red Grape Vierge | YELLOW FIN TUNA 24
Spicy Long Beans,
Baby White Turnips, Lemongrass Consommé |
| SCOTTISH SALMON 22
Baby Corn, Grilled Peach Flan, Garlic Corn Sauce | |

Customary Gratuity and Sales Tax Not Included. An 18% Gratuity will be added for parties of 6 or more.
As a Courtesy To Other Customers - Cellular Phones Are Not Permitted in Dining Areas.

CLAES

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FESTIVAL FARE

OPENING ACT

Choice of:

TOMATO AND GOAT CHEESE TART

Salad of Rocket, Citronette

SWEET FENNEL BISQUE

Marinated Blue Crab, Toasted Cumin Crema

CLAES SALAD

Young Greens, Point Reyes Blue Cheese, Prosciutto Cotto,
Dried Blueberries, Honey Truffle Vinaigrette

SCENE TWO

Choice of:

JIDORI CHICKEN BREAST

Creamy Truffle Grits,
Cipollini Onions, Red Pepper Coulis

CLAES BOUILLABAISSE

Mexican White Shrimp, Manilla Clams,
Green Lip Mussels, Tomato Saffron Broth

CHIMAY-BRAISED SHORT RIBS

Baby Corn, Blue Cheese Froth

FINAL OVATION

Choice of:

BERRY TART

Sambuca Strawberries, Berry Consommé

THE OVATION SORBET

Trio of Sorbets, Flavored Pop Rocks

GREEN TEA AND CHOCOLATE MOUSSE

Hazlenut Feuilletine, Hazlenut Anglaise

PRIX-FIXE MENU **\$40** PER PERSON

Gold Merit Award from Southern California Restaurant Writers (since 1989)
Gold Bacchus Winner, Best Award of Excellence by Wine Spectator - 10 Consecutive Years