

❖ OCEAN 362 ❖

FIRST IMPRESSIONS

ARTISAN CHARCUTERIE & CHEESE BOARD

- Grilled Crostini | Fig Jam | 'Nduja | Marcona Almonds

HAMASHI SASHIMI

- Watermelon Radish | Cilantro | Yuzu Pearls | Ponzu | Togarashi | Candied jalapeno ~~GF

MINI CITRUS MARINATED SALMON TACOS

- Ponzu Marinated Salmon | Lemon grass guacamole | Micro Cilantro | Furikake | Wonton

STEAK TARTARE

- Black Angus Filet Mignon | Capers | Olives | Shallots | Italian Parsley | Dijon | Grilled Toast Points

SEAFOOD CEVICHE

- Meyer Lemon Oil | Tostones | Guajillo Chile Thread ~~GF

AHI TUNA CARPACCIO

- Truffle-Ponzu | Togarashi | Josephine's Micro Greens | Reggiano Parmesan ~~GF

BURRATA CHEESE

- Roasted Beets | Heirloom Tomatoes | Cucumber | Arugula | Chive Oil | Balsamic Gastrique

SOUP & SALADS

HEIRLOOM TOMATO GAZPACHO

- Chive Oil ~~GF, V, Vg

SIMPLE GREENS

- Kumato Tomatoes | Scallions | Red Wine Vinaigrette ~~GF, V, Vg

CHOPPED STEAK SALAD

- Black Angus Filet | Wild Arugula | Kumato Tomatoes | Grilled Red Onion | Avocado | Grilled Asparagus | Point Reyes Blue | Balsamic Vinaigrette ~~GF

CAESAR SALAD

- Romaine Hearts | Reggiano Parmesan | Garlic Herb Croutons ~~V, GF

ADDITIONS:

GRILLED ROSEMARY CHICKEN BREAST ~ GARLIC SHRIMP ~ SALMON ~

MENU CREATED BY EXECUTIVE CHEF GABRIEL MORALES