

# Lantana

contemporary california cuisine

## "TWO SOUPS AND TWO SALADS"

Soup of yesterday

Roasted chicken tortilla soup  
avocado and pico de gallo

Lantana salad  
mixed greens, purple haze chevre, grapes, crisp wontons  
pinenuts, cucumber ribbon, and maple-balsamic vinaigrette

Caesar salad  
chopped romaine lettuce, traditional dressing, fresh Parmesan,  
white anchovy and a warm crouton

## ENTREES

Three Shellfish  
lobster beet hash, sea scallops, big ol' prawn

Porcini dusted filet mignon  
E.T. potatoes and broccolini

Grilled wild salmon  
mushroom ravioli, asparagus, olives and tomatoes

Lemon verbena roasted chicken  
garlic potatoes and natural jus lie

## DESSERTS

Dates three ways  
warm date cake, date pistachio gelato, date bread cracker and hot toffee sauce

Classic crème brulee  
infused with Madagascar vanilla beans and served with fresh berries

Molten chocolate cake  
liquid bittersweet chocolate truffle center,  
vanilla ice cream and crème anglaise

Two course dinner	\$28
Three course dinner	\$38

Chef de Cuisine Kieran Fleming

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For parties of 8 people or more, an 18% service charge will be added  
Consuming raw or undercooked food may be hazardous to your health