

THE LIGHTHOUSE

FIRST COURSE

“STREET CORN” CAESAR SALAD
cotija cheese, cornbread crumble, charred corn relish

FARMERS’ MARKET SALAD
radish, heirloom tomatoes, gruyere, avocado, leek vinaigrette

CHARLESTON SHE-CRAB SOUP
lump crab, sherry, smoked paprika

BIG EYE TUNA POKE
avocado, macadamia nuts, chili vinaigrette

ENTRÉE

NEW YORK STRIP
fourteen ounce

HOUSEMADE COMPOSED BUTTERS
point Reyes blue cheese & fig • au poivre • béarnaise • maître d’hôtel

LOBSTER RISOTTO
artichoke, brown butter, mascarpone

SUPERIOR FARMS GRILLED RACK OF LAMB
romesco sauce

GRILLED MARKET FISH
tomato provencal, grilled lemon

FAMILY STYLE SIDES

YUKON GOLD POTATO PURÉE butter, sea salt, chives

GRILLED ASPARAGUS béarnaise sauce

CHARRED BROCCOLINI black garlic vinaigrette, marcona almonds, piquillo pepper

DESSERT

BLUEBERRY CHEESECAKE
textures of blueberry, white chocolate ice cream

TRIPLE CHOCOLATE CAKE
peanut cashew nougat, caramel popcorn, vanilla ice cream

