

BAR FOOD

Cheese & Charcuterie Plate \$19

Selection of Artisanal Cheeses & Meats, Fresh Berries, Compote & Miniature Baguette

Mache Beet Salad \$13

Mache, Marinated Golden Beets, Red Beet Meringue, Vanilla Scented Pecans,
Humboldt Fog & Honey Sherry Vinaigrette

Serrano Ham & Melon Salad \$14

Shaved Serrano Ham & Cantaloupe, Burrata Mozzarella with 25yr Pedro Ximenez

Moon Chips \$8

Crispy Midnight Moon Cheese Chips dusted with Togorashi

Wasabi Pea Crusted Ahí \$15

Wasabi Pea Crusted Seared Ahí Tuna with Plum Ginger Marshmallow,
Marinated Seaweed Salad & Soy Sauce Pudding

Buffalo Rings \$15

Fried Calamari tossed in Buffalo Hot Sauce with Celery Root Slaw, Valdeon Blue Cheese Aioli & Micro Celery

Lobster Corn Dogs \$16

Mini Lobster Corn Dogs with Mango Curry Ketchup

Kobe Patty Melt Sliders \$15

American Kobe Burgers on Brioche with Bacon Tomato Jam, Caramelized Onions,
Petit Basque & Baby Arugula

Pomme Frites \$8

Shoestring Fries or Sweet Potato Fries tossed with Fine Herbs & Midnight Moon Fondue

Steam Bun Pork Belly Panini \$15

Chinese Spiced Braised Pork Belly on a Pressed Steam Bun with Sweet & Sour Carrot Daikon Slaw

Smoked Salmon Quesadilla \$14

Smoked Salmon, Chive Queso Blanco, Tomato Chive and Crispy Capers

Chocolate Hazelnut Gateau \$13

7 Layer Chocolate Hazelnut Gateau, with Caramel Popcorn Ice Cream

Vanilla Bean Brulée \$13

Vanilla Bean Brulée, Mixed Berry Compote with Almond Meringue

Menu Subject to Change