

## SMALL PLATES

### GARDEN SOUP 7

imaginative creations made daily

### GARLIC NAAN 9

Daniel's garden herb oil, olive tapenade

### BLISTERED SHISHITOS 12

ponzu, bonito, togarashi, finger lime (VO / GF)

### AVOCADO TOAST 13

pain levain, miso butter, shaved onion, radish, preserved lemon vinaigrette (vo)

### BEET AND CITRUS TERRINE 13

avocado crema, mint, sesame, mandarin, jalapeño vinaigrette (V / GF)

### STONE FRUIT CAPRESE 14

garden greens, fresh mozzarella, heirloom tomato, arugula pesto, marcona almond, white balsamic vinaigrette (VO / GF)

### GRILLED GREENS SALAD 13

kale, broccoli, pomegranate, peanut ginger dressing (V / GF)

### GARDEN PARTY 11

our lettuces and veggies with preserved lemon vinaigrette (V / GF)

(V) VEGAN | (VO) VEGAN OPTION

(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION



## WILD COAST RESTAURANT

AUTUMN 2020

## TREEBONES RESORT

### TREEBONES GARDEN TEA POT 8

HAND HARVESTED FROM OUR ORGANIC GARDEN

CHAMOMILE  
WITH MINT

PINEAPPLE SAGE  
WITH MINT AND  
LEMON VERBENA

## MAINS

### HALIBUT 42

fingerling potatoes, summer succotash, red bell pepper coulis, arugula salad (GF)

### 12 OZ DRY-AGED RIBEYE 49

mashed potatoes, cherry tomatoes, chimichurri (GF)

### CHICKEN BREAST 36

polenta, summer vegetables, mustard chicken jus (GF)

### FETTUCINE PRIMAVERA 29

tomato cream sauce, mushrooms, onions, garden chard, pecorino romano (GFO)

### THE BURGER 20

Certified Angus Beef, jalapeño aioli, onion jam, cheddar, b&b pickles, lettuce, tomato, confit fingerlings (GFO)

### HOUSEMADE BLACK BEAN VEGGIE BURGER 19

smashed avocado, pickled onions, pepper jack cheese, sriracha aioli, garden salad (GFO)

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

\$15 CORKAGE FEE

15% DISCOUNT FOR BIG SUR VOLUNTEER FIRE DEPT

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Executive Chef

Michael Wood