RIVIERA

SMALL SHAREABLES

Nuts & Olives
Candied Marcona Almonds, Paprika Spiced Cashews,
Marinated Castelvetrano & Kalamata Olives

Avocado Tartare
Marinated Cherry Tomatoes, Soy Glazed Shiitake Mushrooms,
Farro, Baby Gem Lettuce Cups, Basil-Mint Vinaigrette

Arancini Española
Pallaea Style Fried Rice, Bay Marinated Shrimp, Pinchsline Olives,
Parmesan Cheese, English Peas, Aji Coulis

Garden Vegetable Crudité
Freshly Selected Vegetables Sourced From "The Ecology Center"
Served with Roasted Carrot Hummus & Ranch

Kampachi Sashimi
Fresh Kampachi, Serrano Chile, Sake Trout Roe, Finger Lime,
Sweet Guava Coulis

Sweet & Spicy Calamari Salad
Blue Cornmeal Fried Calamari, Napa Cabbage,
Calabrian Chile Meyer Lemon Vinaigrette

LARGE SHAREABLES

Duck Confit Nachos
Duck Confit, Cheddar Cheese, Jalapeño, Fresno Chile,
CB's Kim Chi, Cilantro, Scallions, Black Sesame

Brussels Sprouts
Crumbled Pistachio, Tangerine, Flaked Parmesan, Creme Fraiche,
Balsamic Glaze

Farmers Grilled Summer Squash
Black Quinoa, Cauliflower, Roasted Carrot Hummus,
Toasted Pine Nuts, Pepitas, Avocado Crema

Red Miso P.E.I. Mussels
Oven Roasted Tomato, Fennel Bulb, Shallot, Garlic,
Meyer Lemon Zest, Scallion, Charred Baguette

Oysters
Served with Radish Apple Mignonette,
Lemon & Cracked Black Pepper
Half Dozen or Dozen
Daily Selection

House de Riviera Flatbreads:
Oaxacan - Queso Fresco, Sweet Corn, Mole
Pan de Rey - Duck Confit, Dried Fig, Gruyere & Parmesan Cheese, Truffle Oil
La Howly - Bacon, Roasted Pineapple, Sliced Jalapeno, Ricotta

Charcuterie
Chef's Daily Selection of Cured Meats
Served with Pickles, Jam, Almonds & Toast

Cheese
Chef's Daily Selection of Artisanal Cheeses
Served with Pickles, Jam, Almonds & Toast

Bread & Butter
Whipped Truffle Butter, Royal Honey, Warm Roasted Garlic, Butter Dipped Radish

Caviar
Served with Chopped Egg, Shallots, Chive & Little Baby Pancakes
Golden Royal Osetra

SOUPS & SALADS

Add Duck Confit, Chicken Breast, Filet Mignon

Riviera Quinoa Salad
Red Quinoa, Avocado, Cherry Tomatoes, Roasted Pineapple, English Cucumber,
Feta, Sunflower Seeds, Basil-Mint Vinaigrette

Le Classic Petit
Mixed Greens, Carrots, English Cucumber, Cherry Tomatoes,
Choice of: Balsamic, Ranch, Basil-Mint Vinaigrette,
Mom's Red Wine Vinaigrette

Clarified French Duck Soup
Duck Confit, Jasmine Rice, Shiitake Mushroom

Ensalada de Riviera
Arugula, Fennel, Green Apple, Pepitas, Basil-Mint Vinaigrette

Heirloom Melon & Burrata Salad
Shaved Fennel, Duck Prosciutto, Marcona Almond, Caramelized Onion Toast

Chilled Ginger Carrot Soup
Fresno Chili, Garam Masala, Crème Fraîche

MAIN COURSE

Burnt Scallops
Blue Crab Cake, Mezcal, Melted Leeks, Charred Poblano Cream Sauce

Cesta de Jardin Gnocchi
Black Garlic Sweet Potato Gnocchi, Oven Roasted Tomato,
Broccolini, Shaved Parmesan, Tomato Coulis

Herb Roasted Chicken Breast
Redd Potatoes, Oven Roasted Tomatoes, Cotija Cheese,
Pole Beans, Chicken Herb Sauce

Our House Chop Steak
½lb mix of Filet, Kurobuta Pork Belly, & Sirloin, Pt. Reyes Blue Cheese,
Onion Mustarda, Apricot Jam, Frisée, Brioche Bun
Sub Beyond Burger

White Miso Chilean Seabass
Black Quinoa, Spinach, Kombu Dashi

Coconut Carbonara
Housemade Pappardelle Pasta, Lardons, English Peas, Egg Yolk,
Meyer Lemon, Coconut Cream, Parmesan Foam

Lamb Rack
Dijon Pistachio Mint Crusted Lamb Rack, Blistered Root Vegetables,
Parsnip Purée, Cabernet Demi-Glace

"LTOP" Chop Steak
½lb mix of Filet, Kurobuta Pork Belly, & Sirloin, Bibb Lettuce,
Heirloom Tomato, Red Onion, Housemade Pickle
Add Cheddar Cheese, Add Blue Cheese
Sub Beyond Burger

Filet Mignon
Yukon Gold Whipped Potatoes, Sautéed Broccolini, Cabernet Demi-Glace

**Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

RIVIERA