

# DINNER

Please select a starter, entrée and dessert

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## STARTERS

### **Grilled Castroville Artichoke**

preserved lemon aioli

- OR -

### **Burrata Caprese**

campari tomato / pine nut granola / opal basil / mache

## ENTRÉES

### **Fennel Crusted Halibut**

artichoke heart / wild mushrooms / spigarello  
beurre blanc / port reduction

- OR -

### **Pork Belly Cassoulet**

butter beans / tripe / fennel marmalade / cipollini onions / oregano

## DESSERT

### **Tropical Bombe**

coconut mousse / mango crèmeux center  
white chocolate feuilletine / kiwi compote

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**\$30 per guest**

Pricing excludes tax and gratuity.

**RESERVATIONS: 949.225.6780**

ORANGE COUNTY  
**RESTAURANT  
WEEK**

MARCH 3 - 9, 2019

**EATS**

**KITCHEN & BAR**