

ATRIUM

ESTIATÓRIO

SHARE

ATRIUM CHIPS	15	SPANISH OCTOPUS	26
<i>crispy eggplant & zucchini, dill, crème fraiche. (V)</i>		<i>cannellini beans, castilano olives, fingerling potatoes, shallot puree, spanish chorizo, meyer lemon vinaigrette.</i>	
FALAFEL MACAROONS	14	SPICY TUNA TARTARE	28
<i>labneh, cucumber, dill, pickled vegetables, and cherry tomatoes (V) (GF).</i>		<i>chili aioli, avocado, micro green, crispy taro chips.</i>	
TRIO OF SPREADS	15	CALAMARI	16
<i>hummus, smoked eggplant, cucumber dill tzatziki, crispy herb pita. (V)</i>		<i>sauce gribiche, charred lemon.</i>	
OYSTER MUSHROOM SKEWERS	16	MEDITERRANEAN CHEESE & CHARCUTERIE	28
<i>garlic butter, thyme, cipollini onion puree. (V) (GF)</i>		<i>chefs selection of assorted cheese & charcuterie, marinated olives, pickled vegetables, bread.</i>	
SHORT RIB AGNOLOTTI PASTA	38	IMPERIAL SMOKED TROUT CAVIAR	35
<i>summer truffles, black truffle butter, parmigiano reggiano.</i>		<i>chive crème fraiche, lemon herb waffles.</i>	

FIRE

(flatbread)

WILD MUSHROOM	27	MEDITERRANEAN	19
<i>black truffle, parmesan cream, wild mushrooms, chives. (V)</i>		<i>spinach pesto, smoked eggplant, greek feta, artichoke hearts, kalamata olives, cherry tomatoes. (V)</i>	
PROSCIUTTO DE PARMA	25	HOUSE SMOKED SALMON	32
<i>burrata mozzarella, baby arugula, aged balsamic, extra virgin olive oil.</i>		<i>dill crème fraiche, red onions, chives.</i>	

GARDEN

MEDITERRANEAN "GREEK" SALAD	18	ENDIVE & FIGS	18
<i>tomatoes, persian cucumbers, red bell peppers, red onion, kalamata olives, greek feta, red wine vinaigrette (V) (GF).</i>		<i>baby arugula, manchego cheese, candied walnuts, meyer lemon vinaigrette. (V) (GF)</i>	
TOMATO & BURRATA	19	ATRIUM CHICKEN SALAD	21
<i>shaved onions, aged balsamic, extra virgin olive oil, basil aioli, parmesan crisp, micro greens. (V) (GF)</i>		<i>napa cabbage, carrots, scallions, toasted almonds, crispy wontons, sesame asian dressing.</i>	
BEET LAYERED CAKE	18		
<i>herb goat cheese, roasted hazelnuts, citrus vinaigrette. (V) (GF)</i>			

SEA

BLUE CALADONIAN PRAWNS	36	BRANZINO	38
<i>prawns, caramelized cipollini onions, harissa sauce, fresh herbs, cherry tomatoes and chard lemon. (GF)</i>		<i>capers, olives, artichokes, cherry tomatoes, sauce de province, charred lemon. (GF)</i>	
SCOTTISH SALMON	38	MAINE DIVER SCALLOPS	42
<i>confit cherry tomatoes, smoked yukon gold potato puree, garlic asparagus, lemon vinaigrette.</i>		<i>fennel, endive, citrus, kalamata olives, tarragon, meyer lemon, buttered cauliflower puree. (GF)</i>	

LAND

ATRIUM ORGANIC JIDORI CHICKEN	26	PRIME RIBEYE (16 OZ)	75
<i>crispy potato, aleppo pepper, herb goat cheese, sundried tomatoes. (GF)</i>		<i>argentinian chimichurri, arugula salad, meyer lemon vinaigrette. (GF)</i>	
MEDITERRANEAN LAMB CHOPS (3)	36	SLOW BRAISED PRIME BEEF SHORT RIBS	55
<i>horseradish labneh, micro cilantro, harissa aioli. (GF)</i>		<i>brussels sprouts yukon gold potato puree caramelized cipollini onions red wine reduction</i>	

SIDES

CRISPY POTATOES	13	FIRE ROASTED BRUSSELS SPROUTS	16
<i>fingerling potatoes, sumac, aleppo garlic aioli. (V) (GF)</i>		<i>bacon confit cipollini onions</i>	
GRILLED JUMBO ASPARAGUS	14	PARMESAN TRUFFLE FRIES	15
<i>crispy prosciutto, parmigiano reggiano. (GF)</i>		<i>shoestring fries black truffle aioli</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase risk of food-borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects. For more information go to www.p65Warnings.ca.gov/alcohol (V) Vegetarian (GF) Gluten Free