

WATERFALL TERRACE MENU

STARTERS

Oysters On The Half Shell, Mignonette **2 each**

Roasted White Prawns, Toasted Garlic, Chili Oil **16**

Organic Greens, Seasonal Fruit, Marcona Almonds, Goat Cheese, Sherry Vinaigrette **9**

Romaine Hearts with Caesar Dressing, White Anchovy, Reggiano Parmesan **8**

Organic Beets, Valdeon Blue Cheese, Pistachio Brittle, Caramelized Yogurt **10**

Kitchen 1540 Artisan Cheese Platter, Wild Honeycomb, House Made Marmalade **21**

Kitchen 1540 Cured Meat Charcuterie, House Made Mustard and Pickles **21**

Soup of the Day **8**

ENTREES

Reuben Panini, Pastrami, Swiss, Sauerkraut, Thousand Island, Rye **12**

Grilled Flatbread, Prosciutto, Goat Cheese, Roasted Garlic, Tomatoes, Arugula **12**

Niman Ranch Natural Cheeseburger, Caramelized Onion, Aged Cheddar,
House Made Pickles **16**

Loch Duart Salmon, Preserved Lemon Spaetzle, Sweet & Sour Pomegranate,
Shaved Fennel Salad **21**

Roasted Jidori Chicken Breast, Caramelized Onion Risotto, Grilled Lemon Vinaigrette **18**

Caesar Salad with Grilled Chicken **15**
with Shrimp **18** with Grilled Salmon **20**

GUIDED BY PRINCIPLES OF SUSTAINABILITY