

# Loft 606

## BRUNCH

### Grilled Mushroom Omelet

*grilled portobello mushroom, asiago cheese omelet, with roasted potatoes*

### Quesadilla & Eggs

*fried eggs on cheddar & monterey jack cheese quesadilla, with tomatillo salsa*

### Waffle & Mac Nuts

*butter milk waffle, topped with whipped butter and crushed macadamia nuts*

### Whole Wheat Pancakes

*whole grain pancakes, with vermont maple syrup and bacon*

## SALAD & VEGETABLES

### Tuna Poke

*fresh diced tuna, with hawaiian sea salt, ogo, sesame oil*

### Lettuce & Avocado

*young greens and avocado with lemon walnut oil dressing*

### Heirloom Tomato Salad

*local heirloom tomatoes, arugula, vincotto dressing*

### Mushroom Risotto

*arborio rice with three mushrooms, parmesan cheese crisp*

### Goat Cheese Salad

*herbed local goat cheese, with young greens and sherry vinaigrette*

## SOUP

### Asparagus Pureé

*pureé of asparagus, with crème fraiche*

### Soupe à l'oignon gratiné

*traditional onion soup, with melted gruyere cheese*

### Carrot Ginger

*ginger infused carrot pureé, with micro herbs*

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## SHELLFISH

### Seared Scallops

*seared fresh scallops, with smoked spanish paprika*

### Escargot

*snails in shell, prepared with garlic herb butter*

### Steamed Mussels

*mussels steamed in coconut milk and lemongrass*

## FISH

### Le Poisson du Jour

*the freshest fish of the market, served with herb butter, roasted peppers and sweet onion*

### Slow-Roasted Salmon

*low temperature cooked atlantic salmon, with basil pesto and couscous*

### Chilean Sea Bass

*roasted chilean sea bass, with green lentils*

### Trout & Almonds

*farm raised trout with brown butter and toasted almonds*

## MEAT & POULTRY

### Chili Braised Short Ribs

*ancho & pasilla chili braised beef short ribs, with polenta*

### Honey Mustard Pork Tenderloin

*pork tenderloin glazed with honey mustard, with black eyed pea ragout*

### Loco Moco

*short grain rice, topped with beef patty, caramelized onions, fried egg, and mushroom gravy*

## DESSERT

### Molten Chocolate Cake

*oozing warm chocolate cake, with vanilla ice cream*

### Banana Crème Brulee

*banana infused custard with burnt turbinado sugar crust*

### Ice Cream

*chef's selection of homemade ice creams*