

Spago Lunch

STARTERS & SALADS

Tortilla Soup, Roasted Chicken, Crema Fresca, Avocado, Guajillo Chilis	15
Mediterranean Mezze, Hummus, Babaganoush, Marinated Feta, Olives, Pita	18
Chilled Gazpacho, Lobster, Cucumber, Avocado, Tomato, Cilantro	22
Hamachi Crudo, Coconut, Lime, Radish, Rice Puff*	21
Octopus, White Bean, Parsley Pistou, Watercress, Meyer Lemon	18
Spago Classic Chopped Salad, Market Vegetables, Parmesan, Balsamic Vinaigrette	16
Chinois Chicken Salad, Crisp Wonton, Sesame-Ginger Vinaigrette, Candied Cashews	17
Little Gem Lettuce "Caesar" Salad, Shaved Parmesan, Ciabatta Croutons, Spanish Anchovy	15

WOOD BURNING PIZZA OVEN

Tomato, Basil, Goat Cheese	18
Duck Sausage, Chili, Oregano	21
Shrimp, Leeks, Roasted Peppers, Garlic, Parsley, Goat Cheese	23
Prosciutto, Mache, Burrata	22
House Smoked Salmon, Dill Crème Fraiche, Caviar	35

FLOUR & WATER

Spaghetti, Dungeness Crab, Jalapeno Gremolata, Bread Crumbs, Radicchio	28
Spring Pea Agnolotti, English Peas, Mascarpone, Black Truffles	35

LAND & SEA

Grilled Loup De Mer, Cauliflower Puree, Cipollini Onion, Saba	40
Steamed Salmon "Hong Kong Style", Choy Sum, Shiitake, Snap Peas, Jasmine Rice, Ponzu*	36
Veal Weinerschnitzel, Austrian Potatoes, Cucumber Salad, Mache Lettuce	44
Prime Rib Cap, Parmesan Fries, Herb Compound Butter*	42
Pesto Chicken Sandwich, Gem Lettuce, Tomatoes, Ciabatta	23
Maine Lobster Roll, Lemon Aioli, Brioche, Celery	36
Grilled Prime Beef Burger, Grilled Onions, Aged White Cheddar, Herb Remoulade*	26

Spago Dinner

STARTERS & SALADS

Tortilla Soup, Roasted Chicken, Crema Fresca, Avocado, Guajillo Chilis	15
Mediterranean Mezze, Hummus, Babaganoush, Marinated Feta, Olives, Pita	18
Chilled Maine Lobster Salad, Hearts of Palm, Avocado, Grapefruit, Asian Pear, Lemon	30
Hamachi Crudo, Coconut, Lime, Radish, Rice Puff*	21
Octopus, White Bean, Parsley Pistou, Watercress, Meyer Lemon	18
Spago Classic Chopped Salad, Market Vegetables, Parmesan, Balsamic Vinaigrette	16
Chinois Chicken Salad, Crisp Wonton, Sesame-Ginger Vinaigrette, Candied Cashews	17
Little Gem Lettuce "Caesar" Salad, Shaved Parmesan, Ciabatta Croutons, Spanish Anchovy	15

WOOD BURNING PIZZA OVEN

Black Truffles, Fontina, Parmesan	38
House Smoked Salmon, Dill Crème Fraiche, Caviar	35

FLOUR & WATER

Spaghetti, Dungeness Crab, Jalapeno Gremolata, Bread Crumbs, Radicchio	28
Spring Pea Agnolotti, English Peas, Mascarpone, Black Truffles	35
Rigatoni Bolognese, House Made Ricotta	24
Risotto, Lobster, Black Truffles	48

LAND & SEA

Grilled Loup De Mer, Cauliflower Puree, Cipollini Onion, Saba	40
Steamed Salmon "Hong Kong Style", Choy Sum, Shiitake, Snap Peas, Jasmine Rice, Ponzu*	36
Veal Weinerschnitzel, Austrian Potatoes, Cucumber Salad, Mache Lettuce	44
Diver Scallops, Spigarello, Sauce Provençale	38
Roasted Half Pasture Bird Chicken, Yukon Gold Potato Puree, Heirloom Carrots, Natural Jus	40
Snake River Farms Wagyu Ribeye, French Fries, Armagnac-Peppercorn Sauce*	52
Chinois Lamb Chops, Stir Fry Vegetables, Cilantro Mint Vinaigrette*	48

Spago Dessert

“Six – Love” \$14

Tiramisu, Vanilla Mascarpone Mousse, Arabica Coffee Lady Finger Cake

“Strawberries and Cream” \$12

Macerated Strawberries, Coconut Mousse, Vanilla Ice Cream

“Sticky Toffee Date Cake” \$12

Dates Cake, Toffee Sauce, Citrus Cream Cheese, Orange Sorbet

Vanilla Crème Brulée \$12

Mixed Berries Infused with Lemongrass Syrup

Assorted Cookies \$12

Chocolate Chip, Pistachio-Raspberry and Brownies

“Lemon Cheesecake” \$12

Home-Made Graham Cracker Crust, Lemon Curd, Blueberry Compote

“Dark Chocolate for Two” \$21

Caraibe Chocolate Tart, Cocoa Nib Tuile, Salted Caramel Ice Cream

Art of Tea Selection

Egyptian Chamomile ~ Earl Grey ~ Orchid Oolong ~ Jasmine Pearls

Dragon Well ~ Silver Needle ~ Darjeeling