

SEAFOOD BAR

LIDO SEAFOOD PLATTER 45
PRAWN, CRAB, MUSSEL, OYSTER, SCALLOP CEVICHE

6 OYSTERS ON THE HALF SHELL 16
SAKE MIGNONETTE

3 BAKED OYSTERS 12
APPLEWOOD BACON, LEEKS, HOLLANDAISE

PRAWN COCKTAIL 9
CUCUMBER, CELERY, HORSERADISH

PISTACHIO CRUSTED ABALONE 9
PETITE HERB SALAD, BLOOD ORANGE-BUTTER SAUCE

TUNA TARTAR 13
HARISSA, CUMIN, ALMOND, LEMON, DATE

DUNGENESS CRABCAKE 12
MICRO GREENS, HAZELNUT, ROAST PEPPER, GREEN APPLE

AHI SASHIMI 12
WASABI, AVOCADO, POMEGRANATE, GINGER

STEAMED CLAMS 12
SOFFRITTO, SUN-DRIED TOMATO, CHILI FLAKE

STARTERS

GRILLED QUAIL 14
BUTTERNUT-WALNUT-GOLDEN RAISIN RELISH, SPINACH

DUCK CONFIT HASH 12
CHANTERELLE, POACHED EGG, ROAST PEPPER, BÉARNAISE

KOBE BEEF TARTAR & CARPACCIO 16
QUAIL EGG, CAPER, PICKLED ONION, MUSTARD

CHILLED HEIRLOOM TOMATO GAZPACHO 9
AVOCADO, PEPPERS, CUCUMBER

BUTTERNUT SQUASH BISQUE 10
CELERY ROOT, FENNEL, CHIVE

FALL GREENS 9
BLUE CHEESE, POACHED PEAR, PECAN

THE BLT WEDGE 9
GREEN GODDESS DRESSING, BACON, TOMATO, RED ONION

HEARTS OF ROMAINE SALAD 9
CAESAR, CAPER, GARLIC PANKO, WHITE ANCHOVY

HEIRLOOM TOMATO SALAD 12
HOUSE MADE MOZZARELLA, CAPER, PICKLED ONION

SMALL PLATES

BBQ PORK EMPANADAS 8
CILANTRO, CRÈME FRAÎCHE, SLAW

GRILLED BLACK MISSION FIGS 9
GOAT CHEESE, PANCETTA, BALSAMIC

FRIED CALAMARI FOR TWO 9
CHERMOULA, LEMON, GARLIC

THAI MUSSELS 8
GINGER, RED CURRY, COCONUT

GRILLED BABY ARTICHOKES 6
CAPER VINAIGRETTE, KALAMATA OLIVES

GREEN BEANS AND PEPPERS 6
OLIVE OIL, GARLIC, CHILI FLAKE

POTATO GNOCCHI 6
PESTO, RICOTTA, PINE NUT

ENTREES

- DUNGENESS CRAB CAPELLINI 19**
HEIRLOOM TOMATO, BASIL, SPINACH, MASCARPONE
- BUTTERNUT SQUASH RAVIOLI 14**
LEMON, BALSAMIC, BROWNED BUTTER, SAGE
- WILD MUSHROOM RISOTTO 18**
MIDNIGHT MOON, ROAST GARLIC, CHIVE
- SPAGHETTI AND MEATBALLS LIDO STYLE 17**
FENNEL, MOZZARELLA, BACON, CHILI FLAKE
- BAY SCALLOP LINGUINI 19**
PANCETTA, BABY ARTICHOKE, LEMON, GARLIC
- SHELL BEACH BOUILLABAISSSE 26**
CLAM, MUSSEL, COD, SCALLOP, ROCK SHRIMP, SAFFRON
- GRILLED JUMBO GULF PRAWNS 26**
JASMINE RICE, RED CURRY, COCONUT, MINT
- BBQ MORRO BAY BLACK COD 26**
UDON NOODLE, BOK CHOY, SHIITAKE, SCALLION
- MEDITERRANEAN AHI TUNA SALAD 28**
FETA, TOMATOES, OLIVES, PEPPERS, RED ONION
- SLO BRAISED BONELESS SHORT RIB 27**
HORSERADISH, ARUGULA, CRUSTY FRENCH BREAD
- PRIME SIRLOIN PEPPER STEAK 22**
POTATO GRATIN, BEEF ESSENCE, RED ONION MARMALADE
- CIDER BRINED BLACK HOG CHOP 25**
POMEGRANATE RELISH, PORK BELLY & BRUSSEL SPROUT HASH
- DIXON FARM LAMB CHOPS 26**
PEAR CHUTNEY, ROOT VEGETABLE, MECHOUÏ BUTTER
- SOUTHERN FRIED 1/2 CHICKEN 22**
BRAISED GREENS, MUSHROOM-PAN GRAVY

FALL TASTING MENU

- BUTTER POACHED OYSTERS**
ZUCCHINI, LEEKS, CAVIAR
LAETITIA, BRUT 'CUVEE', 2007
- SEARED HUDSON VALLEY FOIE GRAS**
PEAR CHUTNEY, FOIE-TON, CARAMEL ONIONS
CASTELNAU DE LUDUIRAUT, SAUTERNES, 2007
- MORRO BAY BLACK COD**
MISO, CELERIAC, MIRIN, CHANTERELLE
BAILEYANA, CHARDONNAY, 2007
- FILET MIGNON**
10 HOUR RED ONIONS, PARSNIP
MELVILLE, PINOT NOIR, SANTA RITA HILLS, 2007
- HUMBOLDT FOG GOAT CHEESE**
LOCAL HONEYCOMB, NUTS, FRUIT, HERBS
*ZACA MESA, ROUSSANNE,
SANTA YNEZ VALLEY, 2006*
- MEYER LEMON POLENTA PUDDING**
CRÈME FRAÎCHE
CLAIBORNE AND CHURCHILL, DOUCE AMIE, 2008

6 COURSE 65 / 120
5 COURSE 55 / 99
4 COURSE 45 / 84

SEPTEMBER 2010