



Castaway

by
Perry Pollaci, Executive Chef



[ACT 1]

INT. CASTAWAY DINING ROOM AND PATIO – SUNSET LIGHTS UP THE SKY

[FADE IN]

CHEESE AND CHARCUTERIE BAR

We have a team of Chefs who have curated a program of artisanal meats and cheese. Please feel free to chat with them or ask any one of us for our favorites.

Available as a plate of 4 (18) or 7 (28), served with Chef accoutrements.

(MEAT)

BRESAOLA

Cured and air-dried beef tenderloin from Italy

CULATELLO DI ZIBELLO

Rear leg of pig aka “little ass” from Italy

VENTRICINI SALAMI

High fat and coarse ground with chili & paprika from Italy

SPINATA PICANTE SPICY ITALIAN SALAMI

Smoky and spicy chorizo from Italy

DUCK PROSCIUTTO

Spiced magret breast from France

(CHEESE)

ST. ANDRE

Cow's milk triple cream from France

RED DRAGON

Cow's milk cheddar with mustard seed and welsh brown ale from England

MIDNIGHT MOON

Hard and nutty goat's milk cheese from Holland

CABRALES

Cow's milk blue cheese from Spain

EWEPHORIA

Sheep's milk gouda from the Netherlands

RULO DE CABRA

Goat's milk with crème brûlée notes from Spain

RAW BAR

OYSTER

Choice of 3 types served with ancho chili cocktail sauce and jalapeño-watermelon mignonette 6 for 18

SHRIMP COCKTAIL

Poached with ancho chili cocktail sauce 16

IMPERIAL SEAFOOD PLATTER

(a true show stopper)

Oysters, Shrimp, Jonah Crab, Snow Crab,
Chilled Lobster, Peruvian Ceviche, Seared Tuna 165

PROLOGUE

Don't wait for the main event.

BUTTERNUT ~~VELOUTÉ~~ SOUP

Poured over roasted squash, chili oil and notes of citrus 8

POINT VICENTE CALAMARI WITH ROCK SHRIMP

Sautéed with the spicy and smoky flavor of piquillo peppers and crimini mushrooms 14

DUO OF HOKKAIDO SCALLOPS

One is carpaccio topped with tangerine granita while the other is roasted and topped with brown butter 18

PERUVIAN CEVICHE OF CORVINA

Orange-scented yam underneath house-made choclo and aji amarillo pepper 14

SEARED FOIE GRAS AND RHUBARB

On a buckwheat waffle and drizzled with maple reduction 19

CHARRED OCTOPUS

Crispy peewee potato, squid ink emulsion and 24 hour tomatoes 17

PRIME DUO

Classic steak tartare draped with carpaccio and a dollop of caviar crème fraîche 18

DUNGENESS CRAB CAKE

Cornflake-crust West Coast crab with traditional celery root and apple remoulade 16

SALADS

(Ensemble)

KALE CAESAR

From the farmers market done with white anchovy dressing, whipped ricotta and gluten free croutons 12

THE VEGETABLES ← Vegan

A showcase of vegetables from Santa Monica Farmers Market finished with a coriander sherry vinaigrette 14

BABY GREENS

Tossed with a shallot vinaigrette and sprinkled with shaved carrots, watermelon radish and roasted grapes 11

MARKET BEETS

Shaved pear and endive salad garnished with crushed walnut candy and goat cheese snow 13

BURRATA CHEESE

Sugar snap peas and local citrus touched with mint 15

HEIRLOOM TOMATO

Basil whipped goat cheese and roasted strawberry chia seed jam 14

[ACT 2]

INT. DINING ROOM AND PATIO – EVENING SUN SETTING

THE BUTCHER'S BLOCK

Plated with shallot marmalade and sweet garlic chips. Served with a “paddle of sauce” co-stars to complement flavors.

MISHIMA RESERVE

(American Wagyu, USA)

Skirt 7oz 36

Bavette 7oz sliced 26

Brisket 10oz sliced 26

New York 7oz brick cut 37

SNAKE RIVER FARMS

(American Wagyu, USA)

Zabuton 7oz sliced 32

Hanger 8oz 29

REVIER CATTLE COMPANY

(Natural Black Angus, Minnesota)

Filet 8oz 38

Dry Aged Ribeye 12oz 48

CAPE GRIM BEEF

(Pasture Raised, Grass Fed, Tasmania)

Filet 6oz 34

NY Strip 12oz 36

CREEKSTONE FARMS

(Premium Black Angus, Kansas)

Ribeye 12oz 36

Tomahawk 32oz 120

SUPPORTING CAST

You can't win an Oscar on your own.

CLASSIC POTATO PUREE

Chives and horseradish 7

HEIRLOOM CARROTS

Grilled baby carrots, kumquats and honey 7

BRUSSELS SPROUTS

Tamarind glaze, Thai basil and young coconut 7

GRILLED BROCCOLI AND BROCCOLINI

Garlic confit and chili 8

CRISPY HOUSE FRIES

Garlic and parsley with ketchup and ranch 6

WILD MUSHROOM FRICASSEE

Sweet garlic chips and thyme 12

LIGHTLY GRILLED ASPARAGUS

Salsa verde 10

CASTAWAY SPUDS

Peewee potatoes, bordelaise, potato and brie espuma 8

ROASTED TRICOLOR CAULIFLOWER

Roasted hazelnut vinaigrette and cinnamon scented currants 7

Cape Grim has the cleanest air in the world and 187 days of rain. These British breeds, that have lungs full of clean air and bellies busy digesting the superior pastures, are rich and full of flavor.

LEAD PERFORMERS

Why you came.

PASTURE BIRD CHICKEN

(Murrieta, California)

Crisp chicken breast with cheddar anson mills corn grits,
heirloom carrots, kumquat candy and pulled chicken leg jus 29

WHOLE ROASTED BRANZINO

Roasted with shaved fennel and oven roasted tomato, pomme
fourchette, citrus & coriander 38

SEARED TUNA STEAK

Spice-crusted with grilled local melon, roasted sugar snap peas
and uni butter 34

ORA KING SALMON

Black forbidden rice, Chinese broccoli and ginger-miso
emulsion 32

ALASKAN HALIBUT

Salsify, braised fennel, peewee potatoes and bouillabaisse
broth 36

WILD MUSHROOM PAPPARDELLE PASTA

(Props to the vegetarians for upping the
culinary creations.)

Truffle whipped ricotta, roasted wild mushrooms, basil & sweet
garlic chips 26

[FADE OUT]