

# bambú

## dinner

- APPETIZERS -

POACHED NEWPORT SHRIMP .....	15
Chayote, Sorrel, Black Rice Cracker, Red Curry Emulsion	
SEARED AHI TUNA .....	15
Compressed Cucumber Sambal, Red Chili Aioli, Toasted Coriander Oil	
HALF MOON BAY CRAB CAKE .....	16
Watercress, Grapefruit, Pommery Mustard Vinaigrette, Crispy Shallots	
SEASONAL CALIFORNIA CHEESE PLATE .....	15
Rooftop Honey, Stone Fruit Compote, Spiced Nuts	
CRISP PORK BELLY .....	15
Celery Root & Apple Slaw, Popcorn Cream	

- BURGERS -

SERVED WITH YOUR CHOICE OF FRENCH FRIES,  
SOUP OF THE DAY OR MIXED GREEN SALAD

THE FAIRMONT BURGER .....	17
Freshly Ground Certified Angus Beef Chuck, Applewood Smoked Bacon	
DIESTEL FARMS NATURAL TURKEY.....	18
Sundried Cranberry, Jalapeño & Sage Mayo	
 HOUSE MADE VEGETABLE & LENTIL .....	17
Roasted Red Pepper Hummus, & Sprouts	

- SOUPS AND SALADS -

CHEF’S SOUP OF THE DAY .....	9
HARVEST VEGETABLE BISQUE .....	11
Butternut Squash, Parsnip, Apple Syrup	
CLASSIC FRENCH ONION SOUP .....	12
SALINAS VALLEY SALAD .....	14
Organic Greens, Red Radish, Cucumber, Baby Tomatoes, Meyer Lemon Vinaigrette	
BABY ROMAINE CAESAR.....	14
Spiced Grissini, Roasted Garlic Vinaigrette, Red Onion, Capers	
Add Grilled Chicken, Shrimp or Salmon.....	20
ORGANIC SPINACH LEAVES.....	15
Frisée, Candied CA Pistachio, California Dates, Drake Family Farm Goat Cheese, Strawberry Vinaigrette	
Add Grilled Chicken, Shrimp or Salmon.....	20
WILD ARUGULA SALAD .....	15
Roasted Acorn Squash, Shitake, Pomegranate, Pecorino, Ginger Maple Vinaigrette	

- BAMBÚ BUTCHER’S BLOCK -

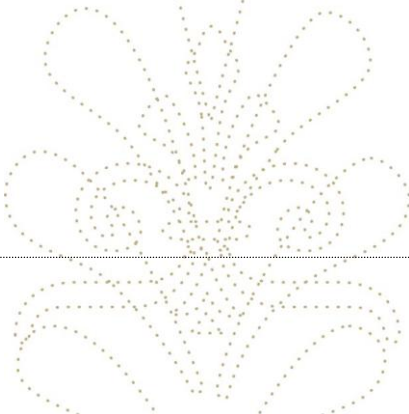
*From the Finest Farms to the Finest Kitchens*


*Pasture raised, grain finished on family ranches – Free from hormones and antibiotics*

Served with Merlot Reduction, Chimichurri, Classic Béarnaise & Creamed Horseradish,  
Kern County Potato Purée & Local Vegetables

8OZ NEW YORK STRIP .....	30
10OZ NEW YORK STRIP .....	35
12OZ NEW YORK STRIP .....	40
<i>Our Sommelier Recommends</i>	
<i>Santa Barbara’s Three Saints Pinot Noir</i>	
8OZ RIBEYE .....	31
10OZ RIBEYE .....	36
12OZ RIBEYE .....	41
<i>Our Sommelier Recommends</i>	
<i>Napa’s Rutherford Ranch Cabernet</i>	

8OZ FILET MIGNON .....	36
10OZ FILET MIGNON .....	41
12OZ FILET MIGNON .....	46
<i>Our Sommelier Recommends</i>	
<i>Sonoma’s Emeritus Pinot Noir</i>	





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- ENTRÉES -

PACIFIC HALIBUT .....	36
Caraway Spaetzle, Creamed Savoy, Heirloom Carrots, Preserved Lemon <i>Local Sommeliers Recommend Willamete Valley's Adelsheim Pinot Gris</i>	
PAN ROASTED PACIFIC SALMON.....	32
Fennel Puree & Confit, Black Olive, Marcona Almonds, Cara Cara Orange <i>Local Sommeliers Recommend Napa's Honig Sauvignon Blanc</i>	
 ROASTED CASHEW & GARLIC SWEET POTATO CANNELLONI .....	26
Wild Mushroom, Asparagus & Spinach Risotto, Arugula & Parmesan <i>Local Sommeliers Recommend Russian River's Sonoma Cutrer Chardonnay</i>	
SONOMA NATURAL LAMB RACK.....	39
Yukon Gold, Sweet & Sour Peppers, Crispy Chick Peas, Smoked Paprika Sauce <i>Local Sommeliers Recommend Napa's Louis Martini Cabernet</i>	
NATURAL JIDORI CHICKEN BREAST .....	29
White Sweet Potato, Brussel Sprouts, Guanciale, Chanterelles, Thyme Jus <i>Local Sommeliers Recommend Sonoma's Alexander Valley Merlot</i>	
ROASTED PORK TENDERLOIN .....	29
Cardamom Parsnip Puree, Rainbow Swiss Chard, Balsamic port Reduction <i>Local Sommeliers Recommend Barossa Valley's Yalumba Riesling</i>	
SEARED SCALLOPS .....	34
Curried Lentils, Crispy Cauliflower, Papadam, Madras Vinaigrette <i>Local Sommeliers Recommend Napa's Honig Sauvignon Blanc</i>	

- DESSERTS -

WARM BUTTERED RUM CAKE.....	10
Brown Butter Cake, Buttered Rum Marshmallow & Crème Fraiche Whip	
CHOCOLATE MACAROON .....	10
Giant Brownie Macaroon, Chambord Double Chocolate Cream, Espresso Sorbet	
PEAR & POMEGRANATE PANNA COTTA .....	10
Yogurt Panna Cotta, Caramelized Pears, Pomegranate Sauce & Almond Cookie	
CARAMEL APPLE FROZEN VENIESSÉ.....	10
Frozen Green Apple Crema, Caramel Mousse & Pate a Choux Puffs	
TRIOLOGY PLATE .....	13
Mini Chocolate Macaroon, Mini Buttered Rum Cake & Mini Pear Pomegranate Panna Cotta	