

# bambú

## lunch

### - APPETIZERS -

CHEF'S SOUP OF THE DAY .....	9
 HARVEST VEGETABLE BISQUE .....	11
Butternut Squash, Parsnip, Apple Syrup	
CLASSIC FRENCH ONION SOUP .....	12
Gruyère & Sourdough Croutons	
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	

### - SALADS -

	half/full
 SALINAS VALLEY SALAD .....	10/14
Organic Greens, Red Radish, Cucumber, Baby Tomatoes, Meyer Lemon Vinaigrette	
 WILD ARUGULA SALAD .....	14
Roasted Acorn Squash, Shitake, Pomegranate, Pecorino, Ginger Maple Vinaigrette	
CLASSIC CAESAR SALAD .....	10/14
Croutons, Shaved Reggiano Cheese, Roasted Garlic Dressing	
Add Grilled Chicken, Shrimp or Salmon .....	16/20
NEWPORT COBB SALAD .....	18
Grilled Chicken Breast, Applewood Smoked Bacon, Organic Eggs, Marinated Tomatoes, Fiscalini Cheddar, Avocado, Buttermilk Ranch Dressing	
SEARED AHI NICOISE SALAD .....	19
Yellow & Green Beans, Kalamata Olives, Organic Eggs, Fingerling Potatoes, Grape Tomatoes, Meaux Mustard Vinaigrette	
ORGANIC SPINACH LEAVES .....	15
Frisée, Candied CA Pistachios, California Dates, Drake Farms Goat Cheese, Raspberry Vinaigrette	
Add Grilled Chicken, Shrimp or Salmon .....	20

### - DESSERTS -

WARM BUTTERED RUM CAKE .....	10
Brown Butter Cake, Buttered Rum Marshmallow	
CHOCOLATE MACAROON .....	10
Chambord Double Chocolate Cream, Espresso Sorbet	
PEAR & POMEGRANATE PANNA COTTA .....	10
Caramelized Pears, Almond Cookie	

### - BURGERS AND SANDWICHES -

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	
 VEGETABLE & LENTIL BURGER .....	17
Roasted Red Pepper Hummus & Sprouts	
DIESTEL FARMS TURKEY CLUB SANDWICH ...	17
Avocado, Cheddar Cheese, Tomato, Mayonnaise, Bacon, Multigrain Wheat Bread	
CALIFORNIA TRI-TIP STEAK SANDWICH .....	18
Chipotle Cheddar, Caramelized Onions, Horseradish Aioli, Artisan Ciabatta	
CRAB CAKE SANDWICH .....	18
Lettuce, Tomato, Pickled Remoulade, Brioche	
CHEF'S WEEKLY WEDGE SANDWICH .....	18
Grainy Mustard, House Made Potato Chips	

### - QUESADILLAS AND TACOS -

SERVED WITH FRESH SALSA, SOUR CREAM  
AND HOUSE MADE GUACAMOLE

CALIFORNIA YELLOW TAIL TACOS .....	16
Corona Beer Battered Fish, Baja Cabbage Slaw	
CARNE ASADA OR MARINATED CHICKEN QUESADILLA .....	16
Shredded Mozzarella & Jack Cheese, Bell Peppers & Onions	
CILANTRO LIME SHRIMP & CHORIZO QUESADILLA .....	18
Shredded Mozzarella & Jack Cheese, Bell Peppers, Onions	

### - ENTREES & PASTA -

6OZ. NEW YORK STRIP .....	23
Sautéed Mushrooms, Truffle Shoestring Fries, Mixed Greens	
NATURAL JIDORI CHICKEN BREAST .....	19
White Sweet Potato, Brussel Sprouts, Guanciale, Chanterelles, Thyme Jus	
ITALIAN SAUSAGE & RIGATONI .....	18
Crushed Plum Tomatoes, Mascarpone, Roasted Garlic, Basil	



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## – QUATTRO LUNCH –

SELECTING FROM THE FRESHEST SEASONAL & LOCAL CALIFORNIA  
INGREDIENTS, CHEF CREATES OUR WEEKLY LUNCH  
COMBINATION PLATE, IDEAL FOR DINERS ON THE GO.

\$22

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### SOUP

CHEF'S DAILY KETTLE CREATION

OR

CLASSIC FRENCH ONION SOUP  
GARLIC CROUTON, GRUYERE CHEESE

### SALAD

HERILOOM TOMATO SALAD  
WILD ARUGULA, BURRATA, BASIL OIL, LEMON VINCOTTO

OR

SPICY CRAB SALAD  
SWEET CHILI, CILANTRO, LUMP CRAB, CRISP WONTON

### ENTRÉE

PAN ROASTED PORK TENDERLOIN  
PARSNIP PUREE, BACON GREENS, HEIRLOOM CARROTS, BALSAMIC REDUCTION

OR

SPICED SALMON  
ROASTED CAULIFLOWER, BABY ZUCCHINI, PAPPADAM, CHILI VINAIGRETTE

### DESSERT

PASTRY CHEF'S DAILY DESSERT CREATION

OR

SEASONAL FRESH FRUIT

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JOIN US FOR WEEKLY HAPPY HOUR SPECIALS IN BAMBU LOUNGE

MONDAY – FRIDAY | 4PM-7PM

\$5 DRAFT & FOOD SPECIALS EVERY DAY

