



**STEAK &
SEAFOOD**

S H A R E S

Wood Roasted Mushroom Flatbread <i>Artichokes Tomatoes & Goat Cheese</i>	1 2
Grilled Chorizo Flatbread <i>Cotija Cheese, Caramelized Onions & Avocado</i>	1 2

F I R S T S

Fuji Apple & Tarragon Purée <i>Bacon Wrapped Wood Roasted Mushrooms</i>	8
O's Caesar <i>Fried Capers, Cotija Cheese & Avocado</i>	8
Baby Iceberg Wedge <i>Tomatoes, Apple Wood Smoked Bacon & House Made Bleu Cheese Dressing</i>	8
Parmesan Chicken Black Truffle Crêpes <i>Mornay & Sage Derby</i>	1 0
Compressed Green Apple & Red Beet Salad <i>Goat Cheese Vinaigrette & Puffed Wheat</i>	1 0
Heirloom Tomato & Asparagus <i>Sweet Olive Vinaigrette & Maytag Blue Cheese</i>	1 0
Spicy Shrimp <i>Ginger Caviar, Asian Papaya Salad</i>	1 1
Bone Marrow <i>Brioche & Elephant Garlic</i>	1 1
Hawaiian Hamachi "New Style Sashimi" <i>Micro Greens & Togarashi</i>	1 2
House Shucked Mixed Oysters <i>Half Dozen, Mojito Jelly & Green Olive Cocktail</i>	1 3
Blue Lump Crab Cake <i>Avocado Relish, Salt Water Bubbles</i>	1 4

S E C O N D S

Big  Burger <i>Grilled Angus Burger, Bacon, Onion Ring, Bleu Cheese, Lettuce, Wood Roasted Mushrooms & Tomato Jam</i>	1 4
Madras Curried Root Vegetable "Pot Pie" <i>Carrot Ribbon</i>	1 7
Organic Chicken <i>Baby Leek & Cannelloni Bean Ragout</i>	1 9
Sous-Vide Prime Flat Iron Steak <i>Tasmanian Pepper, Root Vegetable Au Gratin & Cipollini Onion</i>	2 2
Berbere Roasted Pork Belly <i>Israeli Couscous Carbonara & 148°F Egg</i>	2 4
Lemon Grass Atlantic Salmon <i>Blue Crab Rice, Wasabi Pop Rocks & Watercress</i>	2 7
Line Caught Tuna Tempura <i>Asian Vegetables, Ponzu, Pickled Ginger Jelly</i>	3 0
Grilled Tenderloin of Beef <i>Smoked Pudding, Poblano Bruschetta & Red Pepper Gel</i>	3 4

We Are Happy to Split Plates for a \$5 Charge

Thank You for Allowing Us To Add an 18% Gratuity to Parties of 6 or Larger

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, & Eggs May Increase Your Risk of Food Borne Illness.*

O's at The Westin is a proud participant of the Monterey Bay Aquarium's Seafood Watch Program



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MOLECULAR GASTRONOMY ~ a scientific discipline involving the study of physical and chemical processes that occur in cooking. It pertains to the mechanisms behind the transformation of ingredients in cooking and the social, artistic and technical components of culinary and gastronomic phenomena in general (from a scientific point of view).

MOLECULAR TASTING MENU

Available Wednesday through Saturday

\$60 per person

\$85 per person Accompanied by Wine

White Anchovies

Heirloom Cherry Tomatoes, Basil Paper, Mozzarella Sheets



Chorizo

Dirty Rice Puree, Old Bay Shrimp, Cashew Clams



Buffalo Short Ribs

Pumpkin Powder, Pineapple Gnocchi, Hearts of Palm



White Chocolate Mousse Ice Cream

*Chocolate Dipped Raspberry Nougat
Created Tableside Utilizing Liquid Nitrogen*

SORBET & ICE CREAM PRESENTATION

Inquire with your Server for Today's Offerings

12 – Service for Two (Tableside Presentation)

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7/27/09