



THE CHANLER

AT CLIFF WALK



MOTHER'S DAY
3 COURSE PRIX FIXE



SELECT ONE OPTION FROM EACH COURSE

HOUSE CURED SALMON TART

crisp pâte brisée layered with greek yogurt, dill lemon and lime citrus gel, house cured salmon

SPRING ONION SOUP

spring greens, baby leeks, applewood smoked bacon, almonds caramelized onions in a cream-based broth

ARTISAN MIXED LETTUCES

shaved baby carrot, candied nuts, white balsamic dressing

ANCIENT GRAINS

warm grain salad of farro, black rice, and quinoa charred avocado, watermelon and easter egg radish, cotija cheese



WHITE MARBLE FARMS PORK LOIN

3 hour slow roasted pork loin with natural jus

WAGYU RIBEYE

7 ounce cut of akaushi wagyu with natural jus
\$15 supplement per person

CHICKEN CONFIT PASTA

cured and slowly confited chicken, housemade canestri pasta vermouth, shallots, housemade mustard, chives

NORTH ATLANTIC COD

lightly roasted 6.5 ounce cod loin brined in savory herbs and citrus



VALRHONA CHOCOLATE CAKE

shortbread with current jam and chocolate cake, rum cream chantilly cream, toasted almonds

RHUBARB PANNA COTTA CRUMBLE

fennel panna cotta with rhubarb gel, fennel seed crumble whipped crème fraîche, lemon curd

MANGO SPONGE CAKE CUSTARD

mango sponge cake filled with honey custard, lime mousse fresh mango tossed in chili lime salt

ICE CREAM

lightly spiced belgian chocolate

DINNER FOR 2	—————	\$95
DINNER FOR 4	—————	\$180
DINNER FOR 6	—————	\$265
DINNER FOR 1	—————	\$50
CHILDREN	—————	\$30

CHILDREN'S MENU

3 COURSE PRIX FIXE



*FOR CHILDREN AGED 10 AND UNDER
SELECT ONE OPTION FROM EACH COURSE*

ASSORTED FRUIT

melon, citrus, grapes, berries

SPRING ONION SOUP

spring greens, baby leeks, applewood smoked bacon, almonds
caramelized onions in a cream-based broth

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HOUSEMADE CANESTRI PASTA

slow cooked tomato sauce

WHITE MARBLE FARMS PORK LOIN

3 hour slow roasted pork loin with natural jus

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ICE CREAM

lightly spiced belgian chocolate

**MOTHER'S DAY
WINES BY THE BOTTLE**



SPARKLING

Cara Sparkling Wine, Lodi, California	\$20.00	750 ml
Domaine Chandon, Brut, Napa Valley, California	\$35.00	750 ml
CHAMPAGNE		
Veuve Clicquot, "Yellow Label," Brut, Reims	\$65.00	750 ml
Moët & Chandon, "Imperial," Brut, Épernay	\$60.00	750 ml
CHAMPAGNE ROSÉ		
Billecart-Salmon, Brut, Mareuil-sur-Aÿ	\$125.00	750 ml
SPARKLING ROSÉ		
Roederer Estate, Brut Rosé, Anderson Valley	\$55.00	750 ml

WHITE WINES

SAUVIGNON BLANC

Groth, Sauvignon Blanc, Napa Valley, California	\$15.00	750 ml
Domaine Serge La Porte, Sancerre, France	\$32.00	375 ml

CHARDONNAY

Louis Jadot, Pouilly-Fuissé, Burgundy, France	\$28.00	750ml
Chateau Ste. Michelle, Canoe Ridge Chardonnay, Washington	\$28.00	750 ml

RIESLING

Chateau Ste. Michelle, Riesling, Washington	\$14.00	750 ml
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WHITE BLEND

Camaleão, Vinho Minho, Portugal	\$22.00	750 ml
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ROSÉ

Château Beaulieu, Rosé, Coteaux d' Aix-en-Provence, France	\$24.00	750 ml
Château Miraval, Côtes de Provence	\$35.00	750 ml
Couly-Duteil, "Rene Couly," Chinon	\$26.00	750 ml
Domaine du Salvard, "Cheverny"	\$24.00	750 ml

RED WINES

MERLOT

Columbia Crest, "H3," Horse Heaven Hills	\$20.00	750 ml
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CABERNET

Justin Cabernet Sauvignon, Paso Robles	\$28.00	750 ml
Knights Valley Estate by Rodney Strong, Sonoma	\$44.00	750 ml

RED BLEND

Ferrari-Carano, "Siena," Bordeaux Blend, Sonoma	\$27.00	750 ml
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PINOT NOIR

Cuavaison Pinot Noir, Napa Valley	\$39.00	750 ml
Belle Glos, Clark and Telephone, Santa Maria Valley	\$40.00	750 ml
Domaine Billard & Fils, Hautes-Côtes de Beaune, Burgundy	\$34.00	750 ml

BORDEAUX

Château Florie-Aude, Bordeaux, Mt. Vins a Artigues-Pres	\$16.00	750 ml
Château Mirambeau Papin, Bordeaux Supérieur	\$28.00	750 ml