

# the Pink Cabana

## DINNER

### APERITIFS

APEROL SPRITZ 13  
sparkling rosé, rosemary

PINK LEMONADE 13  
vodka, herbs de Provence,  
fresh lemon juice, pink sea salt

LILLET & TONIC 11  
cucumber, mint

### SMALL BITES & SALADS

- OYSTERS ON THE HALF-SHELL.....preserved meyer lemon mignonette ½ dz. for 18 (G)
- PRAWN COCKTAIL.....Cabana cocktail sauce, lemon ½ dz. for 18 (G)
- STERLING ROYAL CAVIAR.....traditional condiments, house-fermented crème fraiche 28gm for 95
- CREEKSTONE FARMS BEEF CARPACCIO.....shaved Reggiano, black truffle, wild arugula 21 (G)
- DE PUY LENTIL SOUP .....house-fermented crème fraîche, chives 14 (G)
- ARTISAN CHEESES.....fig, date & harissa chutney, grilled country bread 12/24 (V)
- CRISPY CALAMARI.....Spanish paprika, grilled lemon aioli 17 (G)
- YOUNG LETTUCES.....toasted almonds, shaved Manchego, Sherry vinaigrette 14 (GV)
- ROASTED SEASONAL VEGETABLES.....labneh, za'atar, citrus vinaigrette, sumac 17 (GV)
- BEEF SALAD.....citrus, fennel, fennel pollen, goat cheese, amlou 16 (GV)
- CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled yogurt naan 16 (V)
- POMEGRANATE GLAZED QUAIL.....caramelized persimmon, young turnips, frisée 17 (G)

### LARGE PLATES

- WILD MUSHROOM TAGLIATELLE.....caulilini, butternut squash, basil, reggiano 24 (V)
- LOUP DE MER.....confit of fennel, artichokes, Kalamata olive, Reggiano nage, basil 42 (G)
- ALASKAN HALIBUT.....traditional bouillabaisse, rouille, ciabatta 36 (G)
- HARISSA CHICKEN.....saffron potatoes, turmeric cipollini, meyer lemon, green olives 29 (G)
- PRIME FLAT IRON STEAK FRITES.....herbed skin-on French fries, herbed shallot butter 34 (G)
- PORK TENDERLOIN & CRISPY BELLY...celeryroot & green apple purée, Mission figs, mustard jus 33
- TAGINE OF COLORADO LAMB SHANK.....couscous, apricot, orange carrots, mint tzatziki 42
- CREEKSTONE FARMS RIBEYE.....roasted root vegetables, dauphine potato, marchand du vin 59

### SIDES

- HOUSE MADE YOGURT NAAN 6 (V)
- HERBED SKIN-ON FRENCH FRIES 7 (GV)
- WILD MUSHROOMS 9 (G) SEASONAL VEGETABLES 8 (G)

(G) GLUTEN-FREE (V) VEGETARIAN

Menu Currently Available From 5:30-9pm Daily  
20% Gratuity Will Be Added To Parties of 6 or More

EXECUTIVE CHEF, JASON NIEDERKORN

\*Consuming raw or undercooked foods may cause foodborne illness\*