

# the Pink Cabana

## DINNER

### APERITIFS

APEROL SPRITZ 14  
sparkling rosé, rosemary

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

LILLET & TONIC 11  
cucumber, mint

### CHILLED SEAFOOD

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

### SMALL BITES & SALADS

COUNTRY STYLE BLACK TRUFFLE TERRINE.....mustards, pickled vegetables, grilled ciabatta 19

ROASTED CHESTNUT SOUP.....spiced crème fraîche, poultry jus, fines herbs oil 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)

BEET SALAD.....citrus, fennel, fennel pollen, goat cheese, amlou 16 (GV)

CABANA MEZE.....citrus scented olives, hummus, zaalouk, grilled yogurt naan 16 (V)

### LARGE PLATES

WILD MUSHROOM TAGLIATELLE.....caulilini, butternut squash, basil, Reggiano 26 (V)

TUSCAN VEGETABLE STRUDEL.....kataifi, tapenade, tomato syrup 24 (Vegan)

ROASTED SALMON.....du Puy lentils, garlic kale, Red Kuri squash, vadouvan crème 35 (G)

STERLING CAVIAR STURGEON.....potato purée, melted leeks, caviar cream 48 (G)

HARISSA CHICKEN.....saffron potatoes, turmeric cipollini, meyer lemon, green olives 29 (G)

DUCK BREAST.....parsnip purée, upland cress, huckleberry gastrique 34 (G)

PRIME FLAT IRON STEAK FRITES.....herbed skin-on French fries, herbed shallot butter 34 (G)

TAGINE OF COLORADO LAMB SHANK.....couscous, apricot, orange carrots, mint tzatziki 42

CHEF'S-CUT STEAK.....aligot potatoes, root vegetables, red wine sauce MP (G)

### 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\*