

# The Blind Horse Cellar

<b>Lobster Cargot</b>	<b>19</b>
Lobster Tail, Herb Compound Butter, Parmesan Cheese, Panko, Crostini	
<b>Baked Brie</b>	<b>20</b>
Seasonal Compote, Local Honey, Seasonal Fruit, Roasted Nuts, Crackers	
<b>Blistered Shishito Peppers</b>	<b>18</b>
Lime Chevre, Cilantro Honey, Adobo Peanuts, Crispy Garlic	
<b>Cheese Board</b>	<b>22</b>
Chef's Select Artisan Cheeses, Seasonal Fruit, Nuts, Seasonal Compote, Crackers	
<b>Shrimp Ceviche</b>	<b>16</b>
Lime, Cilantro, Cucumber, Red Onion, Jalapeno, Roasted Tomato, Tortilla Chips	
<b>Tuna Tartare</b>	<b>18</b>
Ginger-Soy Dressing, Sesame Seeds, Scallion, Sriracha-Lime Aioli	
<b>Smoked Salmon Spread</b>	<b>18</b>
Lemon, Fresh Dill, Pickled Red Onion	
<b>Red Beet Muhammara</b>	<b>16</b>
Roasted Beets, Toasted Walnuts, Pomegranate Molasses, Vegetables, Pita	
<b>Panini Prosciutto</b>	<b>18</b>
Caramelized Onions, Mozzarella, Roasted Tomatoes, Basil Pesto	
<b>Steak Panini</b>	<b>20</b>
Prime Steak, Blistered Shishito, Pickled Red Onion, Smoked Gouda, Foie Gras Aioli	
<b>Lobster Roll</b>	<b>26</b>
Lobster, Celery, Bell Pepper, Lemon, Chive Aioli, Traditional Bread	
<b>Margherita Flatbread</b>	<b>18</b>
Roasted Tomato, Basil, Mozzarella, Balsamic Reduction	
<b>Poached Pear Flatbread</b>	<b>18</b>
Prosciutto, Caramelized Onion, Arugula, Feta, Pear Reduction	
<b>Build Your Own Blini</b>	
Egg Whites, Egg Yolks, Capers, Dill, Crème Fraiche, Red Onion, Blinis, Crackers	
<b>Smoked Salmon</b>	<b>32</b>

Calabasas Caviar 87  
Osetra Caviar 127

# The Blind Horse Cellar

<b>Lobster Cargot</b>	<b>19</b>
Lobster Tail, Herb Compound Butter, Parmesan Cheese, Panko, Crostini	
<b>Baked Brie</b>	<b>20</b>
Seasonal Compote, Local Honey, Seasonal Fruit, Roasted Nuts, Crackers	
<b>Blistered Shishito Peppers</b>	<b>18</b>
Lime Chevre, Cilantro Honey, Adobo Peanuts, Crispy Garlic	
<b>Cheese Board</b>	<b>22</b>
Chef's Select Artisan Cheeses, Seasonal Fruit, Nuts, Seasonal Compote, Crackers	
<b>Shrimp Ceviche</b>	<b>16</b>
Lime, Cilantro, Cucumber, Red Onion, Jalapeno, Roasted Tomato, Tortilla Chips	
<b>Tuna Tartare</b>	<b>18</b>
Ginger-Soy Dressing, Sesame Seeds, Scallion, Sriracha-Lime Aioli	
<b>Smoked Salmon Spread</b>	<b>18</b>
Lemon, Fresh Dill, Pickled Red Onion	
<b>Red Beet Muhammara</b>	<b>16</b>
Roasted Beets, Toasted Walnuts, Pomegranate Molasses, Vegetables, Pita	
<b>Panini Prosciutto</b>	<b>18</b>
Caramelized Onions, Mozzarella, Roasted Tomatoes, Basil Pesto	
<b>Steak Panini</b>	<b>20</b>
Prime Steak, Blistered Shishito, Pickled Red Onion, Smoked Gouda, Foie Gras Aioli	
<b>Lobster Roll</b>	<b>26</b>
Lobster, Celery, Bell Pepper, Lemon, Chive Aioli, Traditional Bread	
<b>Margherita Flatbread</b>	<b>18</b>
Roasted Tomato, Basil, Mozzarella, Balsamic Reduction	
<b>Poached Pear Flatbread</b>	<b>18</b>
Prosciutto, Caramelized Onion, Arugula, Feta, Pear Reduction	

**Build Your Own Blini**

Egg Whites, Egg Yolks, Capers, Dill,  
Crème Fraiche, Red Onion, Blinis, Crackers

<b>Smoked Salmon</b>	<b>32</b>
<b>Calabasas Caviar</b>	<b>87</b>
<b>Osetra Caviar</b>	<b>127</b>