

THE WOODS  
CABO

## DINNER MENU

### SOUPS & SALADS

#### TORTILLA SOUP **GF**

Avocado, Goat Cheese, Guajillo, Petaluma Organic Shredded Chicken, Tomato, Crispy Tortilla

#### LOCAL VEGETABLES **VT GF**

Grilled Vegetables, Heirloom Tomatoes, Charred Avocado, Dates, Fourme D'Ambert Cheese, Banyul's Oregano Vinaigrette

#### FROM OUR FARM **VT GF**

Confit Heirloom Tomatoes, Fresh Burrata, Arugula, Red Radish, Cucumber, Red Onion, Roasted Garlic Balsamic

#### ROASTED GOLDEN BEET SALAD **VT GF**

Creamy Goat Cheese, Toasted Hazelnuts, Bunapi Mushrooms, Fresh Mustard, Basil Oil, Passion Fruit Dressing

#### CAESAR SALAD **VT**

Baby Romaine, Anchovies, Crispy Parmesan, Calabrian Chili Caesar Dressing

### APPETIZERS

#### CLASSIC STEAK TARTARE **R GF**

Finely Chopped Raw Beef, Dijon Mustard, Capers and Spices, Served with a Raw Quail Egg, Toasted Baguette

#### FRESH LOCAL OYSTERS **R GF**

Mignonette, Horseradish, Cocktail Sauce, Lemon, Half Dz.

#### OSETRA CAVIAR **R**

Blinis, Crème Fraîche, 28 GR

#### FRESH & LOCAL CEVICHE **R GF**

Fresh Avocado, Cucumber, Red Onion, Citrus Tangerine Sauce, Cilantro

#### GRILLED SAN CARLOS OCTOPUS **S GF**

Fingerling Potatoes, Spanish Chorizo Vinaigrette

#### ROASTED CAULIFLOWER **VT GF**

Creamy Cashew Dip, Toasted Pepita Seeds, Fresh Kale, Curcuma Oil

#### CHICKEN LIVER PÂTÉ AND FOIE GRAS

Chutney, Toasted Sourdough

### SIDE DISHES

#### CREAMED SPINACH **VT GF**

Crème Fraîche, Tarragon, Shallot

#### MASHED POTATOES **VT GF**

Russet Potatoes

#### SAUTÉED POTATOES **VT GF**

Parsley, Garlic

#### TRUFFLE PARMESAN FRIES **VT GF**

White Truffle Oil, Parmesan Cheese

#### MUSHROOMS RAGOUT **VT GF**

Parsley, Shallots

#### BRAISED ORGANIC CARROTS **VT GF**

Lemon Zest

#### BRUSSELS SPROUTS **VT GF**

Chipotle Aioli, Toasted Pepita Seeds

### MAIN COURSE

#### SAUTÉED CATCH OF THE DAY **GF**

Fresh Artichoke, Peas, Chermoula Sauce

#### NEW ZEALAND TASMANIAN TROUT **GF**

Green Lentils Stew, Achiote Sauce

#### PAN SEARED BLUEFIN TUNA LOIN **GF**

Fresh Capers, Lemon, Basquaise Sauce

#### AUSTRALIAN MARGRA RACK OF LAMB **GF**

Celery Root Purée, Thyme Sauce

#### IBERIAN DUROC PORK TOMAHAWK **GF**

Granny Smith Purée, Pomegranate Sauce

#### PETALUMA FARM ORGANIC CHICKEN **GF**

Sun-Dried Tomatoes, Lemon Confit, Olives, Saffron Sauce

#### HOMEMADE PAPPARDELLE **A**

Braised Short Rib Bolognese and Porcini Mushrooms

### STEAKHOUSE

#### PRIME - CREEKSTONE FARMS

##### FILET MIGNON

Cabernet Sauvignon Reduction  
9 oz

##### BONELESS RIB EYE

Chimichurri  
14 oz

##### NEW YORK STRIP

Achiote & Sherry Vinegar  
12 oz

#### MARGARET RIVER AUSTRALIAN WAGYU

##### FILET MIGNON

Cabernet Sauvignon Reduction  
9 oz

##### NEW YORK STRIP

Achiote & Sherry Vinegar  
12 oz

##### BONELESS RIB EYE

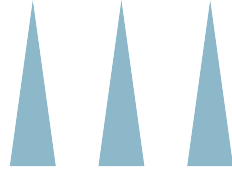
Chimichurri  
14 oz

##### TOMAHAWK

Chimichurri  
35 oz

Raw **R** Spicy **S** Vegetarian **VT** Gluten Free **GF** Alcohol **A**

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## SUSHI MENU

### NIGIRIS AND SASHIMI

YELLOWTAIL **R GF**

TASMANIAN TROUT **R GF**

BLUEFIN TUNA **R GF**

TOTOABA **R GF**

### MAKI ROLLS

SPICY TUNA **S R GF**  
*Cucumber, Tobiko, Green Onion*

HAMACHI **S R GF**  
*Cilantro, Scallion, Serrano Chile*

TASMANIAN TROUT AVOCADO **R GF**  
*Sesame Seed Dressing*

ALASKAN KING CRAB **R GF**  
*Cucumber, Avocado, Tobiko Mayo*

SHRIMP TEMPURA  
*Cilantro Sauce*

SOFT SHELL CRAB **R A**  
*Avocado, Tobiko, Chives, Tobiko Mayo,  
Eel Sauce*

LOBSTER ROLL **A**  
*Avocado, Lettuce, Cilantro, Tobiko Mayo,  
Mustard Dressing*

SWEET POTATO TEMPURA **VT**  
*Asparagus, Sweet Potato, Sweet Potato Purée*

CUCUMBER AVOCADO **VT GF**  
*Radish Ponzu Dressing*

### TEMAKI

TUNA OR TASMANIAN TROUT **R GF**  
*Cucumber, Avocado*

### SPECIAL NIGIRIS SIGNATURE

BLUEFIN TUNA **R GF**  
*Black Truffle*

KAMPACHI **S R A GF**  
*Ancho Chile*

TASMANIAN TROUT **R A GF**  
*Miso Orange*

SEARED OTORO **R A GF**  
*Foie Gras, Amadare Sauce*

SEARED WAGYU **R A GF**  
*Ginger Dressing*

### CHEF KINY'S SIGNATURE

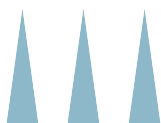
HAMACHI CHIPOTLE TIRADITO **S R GF**  
*Fresh Hamachi, Cilantro Leaves, Garlic Yuzu,  
Chipotle Purée, Olive Oil*

TASMANIAN TROUT SHIITAKE SASHIMI **S R GF**  
*Avocado, Radish, Green Onion, Shiitake  
Vinaigrette*

CRISPY RICE SASHIMI **S R GF**  
*Salmon, Hamachi or Tuna, Scallion, Rocoto Mayo,  
Mint*

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## DESSERT MENU

### DESSERTS

#### SLIGHTLY FROZEN KEY LIME PIE **VT**

*Caramel Biscuit, Italian Meringue, Citrus Powder*

#### VANILLA CRÈME BRÛLÉE **VT GF**

*Tapioca, Blueberries, Vanilla Bean*

#### BROWNIE **VT**

*Vanilla Ice Cream, Caramelized Pecan Nuts*

#### VEGAN & GLUTEN FREE CHEESECAKE **VT GF**

*Cashews, Dates, Agave Syrup, Passion Fruit Mousse*

#### NEW YORK STYLE CHEESECAKE **VT**

*Vanilla Graham, Chocolate*

#### CARROT CAKE **VT A**

*Spiced Cake, Cream Cheese Icing, Grilled Pineapple*

### SORBET

#### LIME **VT GF**

*Rosemary from our Herb Garden*

#### PASSION FRUIT **VT GF**

*Coconut Cream, Kaffir Powder Lime*

#### CHOCOLATE **VT**

*Cacao Crumble, Almonds*

#### COCONUT **VT GF**

*Coconut Tuile and Foam*

### ICE CREAM

#### VANILLA PAPANTLA **VT GF**

*Rice Crispy, Dulce de Leche, Wild Berries*

#### CHOCOLATE **VT**

*Cacao Nibs, Feuilletine*

#### STRAWBERRY **VT GF**

*Mint-Strawberry Salad*

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## KIDS MENU

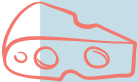


**CUCUMBER & CARROT SALAD** **VT**  
*Lime Vinaigrette*



**CHERRY TOMATO SALAD** **VT**  
*Mozzarella Ovoline, Orange Dressing*

**MAC N' CHEESE** **VT**  
*Brioche Crouton, Cheddar Cheese*



**KID MARGHERITA PIZZA** **VT**  
*Fresh Tomato, Basil, Parmesan*



**KID PEPPERONI PIZZA**  
*Tomato Sauce, Mozzarella Cheese*

**BEEF SLIDER**  
*Cheddar Cheese, Fries*



**FISH FINGERS**  
*Steamed Broccoli*

**CHICKEN FINGERS**  
*Veggie Sticks, Ranch Dressing*



## \* **DESSERTS** \* ✨

**MINI CHURROS** **VT**  
*Caramel & Chocolate Sauce*



**ICE CREAM SANDWICH** **VT**  
*Housemade Cookies*

**ICE CREAM CONE** **VT**  
*Vanilla Ice Cream with Caramel and Berries*

**COCONUT POPSICLES** **VT GF**  
*Shredded Coconut*



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