

# the vista

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EXECUTIVE CHEF JUSTIN JOHNSON  
CHEF DE CUISINE RYAN BURSON

GARDEN SALAD. WATERMELON. CUCUMBER. TOMATO. FETA. RED WINE VINAIGRETTE	8
TEMPURA AVOCADO TACO. PICKLED RED ONION. ANCHO CREMA.	10
GRILLED CAESAR. PARMESAN EMULSION. EVOO BREADCRUMBS.	8
CRISPY POTATOES. ROMESCO SAUCE.	6
SUMMER CORN AGNOLOTTI. BLACK TRUFFLE. CORN NUTS.	11
OYSTERS ROCKEFELLER. SPINACH. PUFFED RICE.	14
LOBSTER ROLL. HOUSE BRIOCHE. LEMON MAYO.	19
ROASTED WHOLE FISH. FENNEL FROND GREMOLATA.	27
GRILLED PORK CHOP. PEARSON PEACHES. ARUGULA SALAD.	29
BRISKET CORN CAKE. MARROW BRAISED ONIONS.	19
PICKLE BRINED CHICKEN WINGS. SZUCHUAN SAUCE.	9
PRAWN EBIYAKI. BONITO FLAKES.	17

## *dessert*

SALTED CARAMEL POPCORN ICE CREAM BAR	10
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# wine selection

NV MIRABELLO. PROSECCO BRUT. VENETO. ITALY	8	32
2019 VILLA WOLF. PINOT NOIR ROSE. PFALZ. GERMANY	8	32
2019 SANT ESTEPH.CLOT D'ENCIS.WHITE BLEND.CATALONIA	8	32
2020 SONOMA-CUTRER. CHARDONNAY. NAPA VALLEY	12	46
2020 MATTHEWS. SAUVIGNON BLANC. COLUMBIA VALLEY. WS	14	56
2020 HENRI BOURGEOIS. SANCERRE BLANC. LOIRE VALLEY.CA	20	80
2018 MILTON PARK. SHIRAZ. SOUTH AUSTRALIA	8	32
2020 LEFT COAST VINEYARDS.'CALI CUVEE'.PINOT NOIR. WILLAMETTE.	12	46
2019 MATTHEWS. CABERNET SAUVIGNON. COLOUMBIA VALLEY. WS	12	48
2020 DOMAINE LUCIEN JACOB. COTES DE BEAUNE. BOURGOGNE	20	80