





SHARE PLATES

Zucchini beignets V	10
Ahi tuna Pickled fresno chili, avocado, radish, smoked ponzu	15
Spanish octopus () Boudin blanc, escarole, calamari, cotija	17
Braised pork belly Anson Mills grits, broccoli rabe, mostarda	16
Seared scallops Corn puree, purslane, pancetta	17
Shell pasta & cheese V Point Reyes toma, white cheddar, parmesan, lavash breadcrumb	14
Fried calamari Salsa verde, aioli dipping sauces	13
Cauliflower steak () V Black onion oil, Calabrian chili vinaigrette	10
Lamb meatballs Ras al hanout, Israeli couscous, Greek Yogurt	13
Crispy duck confit Bitter greens, braised fennel, pickled cherry vinaigrette	16
SALADS	
Waldorf salad ♥ ♥ Pink lady apple, walnuts, romaine, celery leaves, Yoghurt	16
Green goddess salad 🕠 V Bibb lettuce, avocado, pistachio, heirloom cherry tomato	15
Tuscan kale salad (XX) Frisée, arugula, pomegranate, lardon vinaigrette	16
Caesar salad () V Sweet baby gem, Caesar, parmesan, croutons	14
Farmers market chopped salad \(\sqrt{V} \) Seasonal vegetables, dried cherry, sunflower seed lemon vin	15
SOUPS	
French onion soup Crouton, Comte	11
Soup du jour	9

FLATBREADS

All Flatbreads are available vegetarian

Spring Vegetables Favas, English peas, goat cheese, mint pesto	16
Provençal \bigvee Tomato, mozzarella, caramelized onion	15
Forestière Wild mushroom, bacon, parmesan, arugula, truffle	16
Shaved Asparagus Lardon, farm egg, gana padano	16
PI ATES	

PLATES

Vegetable tagine V Israeli couscous, squash, garbanzo, apricot, cauliflower, chermoula	18
Linguine alle vongole Clams, wine sauce	29
QUITE	

1/2 grilled Maine lobster (%)	49
Asparagus, sun dried tomato, corn, pomme purée	

Seared ahi tuna 🥃 🛞	28
Sumac, Greek yogurt, forbidden rice,	
cucumber fennel salad	

Pan seared steelhead salmon	29
Smahed fingerling, snap peas, crème fraiche	
Dill pistou	

Grass fed filet mignon 🛞	48
Fall vegetable fricassée, Anson Mills grits,	
Bordelaise	

Le jardin burger	17
Point Reyes toma, pickled grilled onion, tomato,	
romaine slaw, served with French fries	

Braised lamb shank (🛞	
Piperade, shishito, salsa verde	

Poulet rôti		29
	faro, mushroom puree,	
chicken ius		

emeken jus	
Cowboy ribeye	98
Creamed Kennebec potato,	

Creamed Kennebec potato, wood roasted rainbow carrot, garlic chips, Bordelaise



Gluten free. Please advise your server of any food allergies.





A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients. De-Light by Sofitel reflects the innovative array of well-balanced low-calorie meals to help you meet your wellness goals in delicious style.