

Mt Ada

Starters (Choose 1)

Old Plantation Vegetable Soup
Farmstand Vegetables | Warm French Roll

Flashback
Favorite

Snap Pea & Asian Pear Salad

Fresh Grapefruit | Burrata Cheese | Tarragon and Chervil
Leaves | Roasted Hazelnuts | Saba Dressing

“Caesar” Brussels Sprouts

Fresh Sprout Leaves | Sliced Radish | Chopped Chives |
Pickled Red Onion | Pecorino Cheese | Caraway Croutons |
Caesar Dressing

Dungeness Crab Cake

Roasted Beets | Radishes | Shaved Fennel | Roasted Poblano
Dressing

Entrées (Choose 1)

Baked Pacific Swordfish à la Créole
Steamed Broccoli | Potatoes Brabant

Flashback
Favorite

Grilled Whole Branzino

Basmati Rice | Crispy Spinach and Kale Leaves | Fresno
Chile | Lemon Vinaigrette

Roasted Half Chicken

Garlic Mashed Potatoes | Kale Lollipops | Truffle Vinaigrette

Mt. Ada Wagyu Burger

Creamy Brie | Spicy Arugula | Red Wine Onion | Black Garlic
Aioli | Choice of Sea Salt Fries or Mesclun Greens

C.A.B. Hanger Steak

Roasted Garlic Fingerling Potatoes | Blistered Sweet Mini
Peppers | BBQ Onions | Chimichurri Sauce

Roasted Cauliflower

Sautéed Mushrooms | Fresh Dill, Parsley and Mint | Chervil
Herbs | Spanish Paprika Aioli

Desserts (Choose 1)

Poor Man’s Rice Pudding
Coconut Milk | Mixed Berries

Flashback
Favorite

Chocolate Croissant Bread Pudding

Bourbon Vanilla Gelato | Vanilla Bean Whipped Cream

Sorbet Trio Sundae

Raspberry, Black Currant and Mango Sorbets | Chocolate
Sauce | Macadamia Nuts | Whipped Cream | Maraschino
Cherry

Flashback Favorites

These items first appeared on the
menu at historic Hotel St. Catherine in
Descanso Canyon on October 10, 1922.



\$62 per person pre fixe menu. Includes juices, soft drinks and coffee, as well as
your choice of sparkling wine, mimosa, wine or beer. Excludes tax and gratuity.

A handwritten signature in black ink, appearing to read "Roberto Hernandez".

Roberto Hernandez | Executive Chef