



by
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[ACT 1]

INT. CASTAWAY DINING ROOM AND PATIO – SUNSET LIGHTS UP THE SKY

[FADE IN]

CHEESE AND CHARCUTERIE BAR

We have a team of Chefs who have curated a program of artisanal meats and cheese. Please feel free to chat with them or ask any one of us for our favorites.

Available as a plate of 4 (21) or 7 (34), served with Chef accoutrements.

(MEAT)

BRESAOLA

Cured and Air-Dried Beef Tenderloin from Italy

CULATELLO DI ZIBELLO

Rear Leg of Pig aka “Little Ass” from Italy

VENTRICINI SALAMI

High Fat and Coarse Ground with Chili & Paprika from Italy

SPINATA PICANTE SPICY ITALIAN SALAMI

Smoky and Spicy Chorizo from Italy

DUCK PROSCIUTTO

Spiced Magret Breast from France

(CHEESE)

ST. ANDRE

Cow’s Milk Triple Cream from France

RED DRAGON

Cow’s Milk Cheddar with Mustard Seed and Welsh Brown Ale from England

MIDNIGHT MOON

Hard and Nutty Goat’s Milk Cheese from Holland

CABRALES

Cow’s Milk Blue Cheese from Spain

EWEPHORIA

Sheep’s Milk Gouda from the Netherlands

RULO DE CABRA

Goat’s Milk with Crème Brûlée notes from Spain

RAW BAR

CHILLED OYSTERS

Half Dozen. East and West Coast. Ancho Chili Cocktail Sauce. Asian Pear Mignonette 18

SHRIMP COCKTAIL

Citrus Poached. Ancho Chili Cocktail Sauce. Lemon 16

ORA KING SALMON POKE

Seaweed Salad. Sesame Oil. Yuzu Ponzu. Crisp Flatbread 16

IMPERIAL SEAFOOD TOWER

Oyster. Shrimp. Snow Crab. Lobster. Jonah Crab. Peruvian Scallops. Salmon Poke 175

PROLOGUE

Don't wait for the main event.

POINT VICENTE CALAMARI

Flash Grilled. Piquillo Peppers. Tomato. Crimini Mushroom. Citrus 15

HOKKAIDO SCALLOPS

Imported Japanese Sea Scallops. White and Green Asparagus.
Blood Orange Essence 18

DUNGENESS CRAB CAKE

Brentwood Grilled Corn. Lime. Chipotle Aioli. Popcorn Powder 18

CHARRED SPANISH OCTOPUS

Crisp Potato. Grilled Piquillo Puree. Squid Ink Emulsion.
24-Hour Tomatoes 18

LAMB BACON

Glazed New Zealand Lamb. Hummus. Cucumber Yogurt. Mint.
Pomegranate 17

ROASTED BONE MARROW

Short Rib Marmalade. Shallot Currant Jam. Rustic Bread 17

SALAD

(Ensemble)

BABY KALE CAESAR

Taylor Farm's Kale. Imported Spanish White Anchovy.
Whipped Ricotta. Gluten Free Croutons 14

ORGANIC BABY GREENS (V)

Kenter Farm Greens. Shallots. Red Wine Vinaigrette.
Crudit  Vegetables. Roasted Grapes 14

THE WEDGE

Iceberg Babies. Ranch. Spanish Blue Cheese. Radish.
Cherry Tomato. Pancetta 13

MARKET BEETS (V)

Bebe Farm Beets. Vegan Goat Cheese. Vanilla. Honey. Asian Pear.
Tapioca "Caviar" 15

[ACT 2]

INT. DINING ROOM AND PATIO – EVENING SUN SETTING

THE BUTCHER’S BLOCK

Plated with shallot marmalade and sweet garlic chips. Served with a “paddle of sauce” co-stars to complement flavors.

MISHIMA RESERVE

(American Wagyu. USA. 100% Kuroge Washu breed of Japanese heritage. Raised responsibly to invest in carbon offsets)

SKIRT 7oz 36

NEW YORK 7oz brick cut 38

FLANNERY BEEF

(Family-owned in California. Dry Aged. American Holstein)

HANGER 8oz 29

DRY AGED “JORGE” (SHARE FOR TWO) 32oz 105

CREEKSTONE FARMS

(Premium hand selected and raised in Kansas. From Black Angus & Duroc genetics)

TOMAHAWK (SHARE FOR FOUR) 48oz 165

SNAKE RIVER FARMS

(American Wagyu. USDA Prime. Family-owned since 1968)

ZABUTON 7oz 32

REVIER CATTLE COMPANY

(High quality. Sustainable. All natural Angus beef. Minnesota)

FILET 8oz 40

BONE IN RIBEYE 16oz 44

DRY AGED RIBEYE 14oz 49

CAPE GRIM BEEF

(Pasture Raised. 100% Grass-fed. No Added Hormones. GMO & Antibiotic free. Certified Humane. Tasmania)

FILET 6oz 36

NEW YORK STRIP 12oz 40

The Jorge is a 2lb bone-in ribsteak of dry-aged Holstein beef cut from the chuck end so it has that thick, beautiful rib cap on it.

Cape Grim has the cleanest air in the world and 187 days of rain. These British breeds, that have lungs full of clean air and bellies busy digesting the superior pastures, are rich and full of flavor.

THE PROGRESSIVE 118
 Himalayan Pink Salt. Shallot Confit. Red Wine Shallot.
 Crushed Pink Peppercorn

CAPE GRIM FILET 6oz

REVIER CATTLE DRY AGED RIBEYE 7oz

SNAKE RIVER FARMS ZABUTON 4oz

MISHIMA RESERVE NEW YORK 7oz

STEAK ENHANCEMENT

BONE MARROW 12

TRUFFLE BUTTER 4

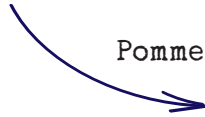
GRILLED SHRIMP 9

LOBSTER TAIL 8oz 36

LEAD PERFORMERS

Why you came.

The gilt-head (sea) bream (Sparus aurata), called the Orata in antiquity and Italy and Spain today, is a fish of the bream family Sparidae found in the Mediterranean Sea and the eastern coastal regions of the North Atlantic Ocean.



ZINFANDEL BRAISED SHORT RIBS

Lobster Tempura. Truffle Mash. Chartreuse Hollandaise 38

PASTUREBIRD CHICKEN

(Murrieta, California)

"Beyond Organic" Half Chicken. Grilled Brentwood Corn. Toasted Corn Bread. Whipped Maple Butter 32

ORA KING SALMON

New Zealand Salmon. Forbidden Rice. Chinese Broccoli. Ginger Miso Emulsion 32

AUSTRALIAN BARRAMUNDI

Dungeness Crab Coconut Rice. Saffron Lobster Jus 39

WHOLE ROASTED BRANZINO

Pomme Forchette. Roasted Campari Tomato. Baby Arugula. Citrus 38

CRISP MEDITERRANEAN SEA BREAM

Thai Style Green Papaya. Okinawa Purple Potato Puree. Lime. Mint 35

ROASTED VEGAN "SCALLOPS" (V)

King Trumpet Mushroom. Asparagus Puree. Chinese Long Bean. Crushed Blood Orange 28

WILD MUSHROOM PAPPARDELLE PASTA

Roasted Wild Mushrooms. Truffle Whipped Ricotta. Garlic Chips. Basil 28

SUPPORTING CAST

You can't win an Oscar on your own.

POTATO PUREE

Chives. Horseradish. Potato "Hay" 8

GRILLED BROCCOLI AND BROCCOLINI

Garlic Confit. Chili Flakes. Broccoli Puree 8

CRISP YUKON FRIES

Garlic. Parsley. Ketchup. House Ranch 7

ROASTED TRICOLOR CAULIFLOWER (V)

Hazelnut Vinaigrette. Cinnamon. Currants. Fresno Chili 9

GRILLED ASPARAGUS (V)

Salsa Verde. Extra Virgin Olive Oil 10

ROASTED BRUSSELS SPROUTS (V)

Thai Chili Glaze. Young Coconut. Basil. Mint 9

MUSHROOM FRICASSE

Sweet Garlic. Truffle Cream 10

LOBSTER AND TRUFFLE POTATO

Butter Poach Lobster. Black Truffle. Chive 17

[FADE OUT]