

DINNER MENU

APPETIZERS

BREADCRUMB ENCRUSTED EGGPLANT	11
Layered with chèvre and vine ripened tomatoes and finished with Villa Blanca's marinara	
CORNMEAL DUSTED CALAMARI	11
Sprinkled with sea salt, shaved parmesan, parsley flakes and sweet Hungarian paprika	
BEEF CARPACCIO	14
Filet seared in a white truffle vinaigrette and garnished with hearts of palm, double crème brie and micro arugula	
AHI TUNA TARTARE	14
Raw Ahi mixed with avocado, green onion, ginger and sesame oil and garnished with house truffle chips	
CRISPY ROCK SHRIMP	16
Lightly tempura battered and tossed in our spicy harissa aioli	
WILD MUSHROOM & CHORIZO SKEWERS	14
With pearl onions and rosemary in an apricot glaze topped with Swiss gruyère	
CRUDO OF YELLOWTAIL	14
Thinly sliced hamachi nestled under a bed of crispy potatoes and complemented with mint, red jalapeno, and balsamic ponzu	
BAKED KING CRAB ROLLS	12
A mixture of King crab wrapped in soy paper with risotto and warmed with a touch of creamy spicy aioli	
MOULES PROVENÇALE	14
New Zealand Green Lip and Mediterranean mussels in a traditional Chablis wine and herb sauce	
CRISPY RICE & SPICY TUNA	16
Ahi tuna mixed with our harissa aioli atop pan fried rice cakes and garnished with red jalapeno	
VILLA BLANCA VEGETABLE MISO SOUP	7
Hon-shimeji mushrooms, white beans, white asparagus, and cabbage in a white miso-coconut broth	
LOBSTER BISQUE	9

SALADS

ORGANIC FIELD GREENS	7
Local baby greens lightly dressed in a balsamic vinaigrette	
CAPRESE A LA VILLA BLANCA	12
Burrata, heirloom tomatoes and avocado layered with fresh purple basil and drizzled with a balsamic reduction	
BELGIAN SALAD	11
Belgian endive, Bosc pear, Point Reyes blue cheese and candied pecans with our pear vinaigrette	
PANDORA'S SALAD	12
Juicy fresh peaches, Buffalo mozzarella, mint, julienned prosciutto on a bed of mâche with a chili honey vinaigrette	
CAESAR SALAD	9
Baby romaine hearts lightly tossed in our Caesar dressing and crowned with our signature croutons and shaved parmesan (Add chicken or shrimp/ \$3)	
FRESH LOBSTER & CRAB SALAD	14
Organic baby mixed greens and arugula with mango, bacon and cherry tomatoes in our Dijon vinaigrette	
SALAD DIMITRIUS	10
Greek salad with tiger prawns, feta, fresh tomatoes, romaine, avocado, Persian cucumber, Kalamata olives, red onion, and assorted bell peppers with the chef's Greek dressing	
RED & GOLDEN BEET SALAD	12
Herb roasted and sliced over a bed of mâche with chèvre and candied walnuts in a white balsamic vinaigrette	

PASTA

ORECCHIETTE AUX SAUCISSES	16
Italian sausage with sun-dried tomatoes and edamame in a white wine cream sauce	
SPAGHETTI GENOVESE	16
Haricots verts, asparagus, Yukon gold potatoes, and toasted pine nuts in pesto	
LINGUINE VONGOLE	17
Traditional presentation of clams in a white wine sauce (Add mussels/ \$4)	
PAPPARDELLE RAGU	18
Rustic beef and lamb bolognese with onion, carrots and shaved parmesan	
SPRING PEA & PROSCIUTTO FARFALLE	16
In a light carbonara cream sauce	
SPAGHETTI LOLITA	16
Shredded chicken, vine ripened tomatoes, spinach and toasted pine nuts in a white wine sauce	
ROCK SHRIMP & CANDIED GINGER TAGLIARINI	19
Spicy soppressata, Anaheim chilis and ricotta	

FLATBREAD PIZZA

CAP FERRAT	16
Prosciutto di Parma, brie, mozzarella, and mizzuna	
SMOKED SALMON & CAVIAR	17
Mascarpone, chives and red onion	
SHRIMP, CHORIZO & ROASTED NEW POTATOES	18
Pesto, mozzarella and manchego	
PERIGORD	21
Black truffle, white truffle essence, porcini mushrooms, mozzarella, parmesan, ricotta, and fontina	

ENTRÉES

MISO-GLAZED BLACK COD	26
Marinated then broiled and served on a bed of parmesan polenta with broccolini sautéed in sesame chili oil	
BRAISED MOROCCAN SPICED CHICKEN	25
Chicken breast and leg slowly cooked with honey, almonds, green olives and apricots on a blanket of golden raisin couscous and maple soy glazed haricots verts	
SEAFOOD PAELLA	27
Grilled Mediterranean langoustines, calamari, tiger prawns, New Zealand Green Lip mussels and Spanish chorizo over saffron risotto	
GRILLED AUSTRALIAN LAMB CHOPS	33
Glazed with Villa Blanca's sweet and spicy mint sauce with mashed potatoes and soy-glazed haricot verts	
PEPPERCORN ENCRUSTED AHI TUNA	28
Seared with pink and black peppercorns in a ginger-miso reduction, complemented by mashed potatoes and glazed asparagus and wild mushrooms	
STUFFED CHICKEN BREAST	25
Roasted and stuffed with chèvre in a porcini mushroom sauce, accompanied by golden raisin couscous and brussel sprouts sautéed with pine nuts	
GRILLED ORGANIC SALMON	26
Farm raised and seasoned with seven spice rub, served with mashed potatoes and an avocado-citrus salad, finished with a honey-soy glaze	
ROASTED CHILEAN SEA BASS	29
Covered with mango chipotle chutney accompanied by crispy prosciutto lentils and roasted baby vegetables	
BLANCA'S CRISPY CHICKEN	22
Flattened panko and cornflake encrusted chicken breast with mashed potatoes and sweet soy-glazed haricots verts	
SPRING VEGETABLE SKEWERS	16
A mélange of grilled vegetables with a cucumber mint tzatziki and golden raisin couscous	
SWEET & SPICY BUTTERFLIED SHRIMP	24
Grilled and lying on a bed of parmesan polenta and wild mushrooms and asparagus	
KUROBUTA PORK TENDERLOIN	26
Roasted with Chinese five spice and topped with candied apples, slivered toasted almonds and crispy prosciutto with crispy lentils and sautéed baby carrots in cumin	
DRUNKEN BATTERED FISH & CHIPS	24
Lightly Guinness-battered Chilean sea bass served with farmer's market vegetables	
PEPPERCORN ENCRUSTED FILET MIGNON	34
Roasted to order served with a plum wine Bordelaise, mashed potatoes and brussel sprouts	
GRILLED OMAHA RIBEYE (10 OZ.)	36
Finished with a black truffle reduction, Point Reyes blue cheese gratinée and accompanied by fingerling potatoes and roasted baby vegetables	

SIDES

(\$6)

GOLDEN RAISIN COUSCOUS
DAILY MASHED POTATOES
STEAMED FINGERLING POTATOES
HONEY-CUMIN GLAZED BABY CARROTS
SESAME CHILI OIL BROCCOLINI
BRUSSEL SPROUTS WITH PINE NUTS

ROASTED BABY FARMERS MARKET VEGETABLES
PARMESAN POLENTA
WILD MUSHROOMS AND ASPARAGUS
CRISPY LENTILS WITH PROSCIUTTO
MAPLE SOY HARICOTS VERTS

EXECUTIVE CHEF

Francis Dimitrius

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE