

DIFFERENT
POINTE



Starters

Braised Berkshire Pork Belly GF

Sweet Potato Hash, Quail Egg, Pork Jus \$16.75

Roasted Butternut Squash Agnolotti

House-made Porcini Pasta, Shaved Parmesan, Pepita Pesto
Butternut Squash Puree \$15.50

Blue Lump Crab Cake

Pomegranate Beurre Blanc, Shaved Endive, Chipotle Aioli, Spiced Balsamic Reduction \$17.25

Lobster Bisque GF

Aged Sherry Crème \$13.95

Salads

Chopped Romaine Salad

Roasted Tomatoes, Sopressata Salami, Aged Provolone, Kalamata Olives, Pepperoncini,
Cucumbers, Brioche Croutons, Garlic Parmesan Dressing \$13.25

Apple Salad

Mixed Field Greens, Pointe Reyes Blue Cheese, Spiced Walnuts, Shaved Apples
Golden Raisins, Maple Pepper Crouton, Apple Cider Vinaigrette \$13.95

Poached Pear & Rocket Arugula Salad GF

Goat Cheese, Dried Cranberries, Maple Scented, Pecans
Caramelized Pear Vinaigrette \$13.95

House-made Lemon Zest Scented Ricotta & Frisée

Toasted Pine Nuts, Bing Cherries, Crispy Prosciutto
Grilled Crostini, Champagne Cherry Vinaigrette \$14.50

Chef de Cuisine Aleksandar Knezevic

Sous Chef Jeff Browning

Pastry Chef Lara Coleman

An automatic gratuity of 20% will be added to parties of 6 or more. We ask that all cell phones be muted in the dining room.
*Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

Entrées

*Daily Feature**

Risotto GF

Schreiner's Smoked Andouille Sausage, Rock Shrimp, Piquillo Pepper Pesto
Shaved Parmesan, Fresh Peas, Crispy Pancetta \$39

Seared Baja Striped Sea Bass GF*

Crispy Chive Goat Cheese Risotto, Sweet Pea & Hemp Seed Pesto
Sautéed Asparagus Tips, Lemon Carrot Puree
Capers, Fennel Beurre Blanc \$49

Truffle Grilled Filet Mignon GF*

Boursin Chive Rosti Potato, Swiss Chard, Seared Baby Zucchini
Charred Cipollini Onion, summer Truffle Cabernet Reduction \$66

Port Rosemary Braised Short Rib

Chimichurri Butter, Tomato Parmesan Polenta
Sautéed Brussel Sprout, Caramelized shallot Demi \$46

Pan Seared Diver Scallops & Grilled Shrimp GF*

Scallion Bamboo Rice, Sautéed Romanesco & Shiitake Mushrooms, Pickled Mustard Seeds,
Wasabi Puree, Sweet Chili Sesame Beurre Blanc \$57

Guajillo Seared Pork Tenderloin GF*

Roasted Green Chili Cilantro Hummus
Fried Chickpeas, Seared Yellow Squash
Tomatillo Avocado Emulsion \$42

Fulton Farms Beer Brined Roasted Chicken

Buttermilk Ranch Mashed Potatoes
Charred Cauliflower, Cipollini Onion, Chicken Jus \$36

Desserts

Tahitian Vanilla Bean Crème Brûlée GF

Fresh Berries \$12.95

Chocolate Almond Torte CN

Ganache Glaze of Caramel
Espresso & Double Aged Scotch
Valrhona Manjari Chocolate Cremeux \$12.75

Citrus Vanilla Cheesecake Crème

Milk Chocolate Honey Center
Toasted Meringue \$11.95

Local Clover Honey Mousse

Chocolate Spiced Crème, Dulce de Leche Legere
Horchata Rum Scented Ice Cream \$13.50

Sorbet GF, Vegan

Check with Server for Daily Selections \$10.50

Ice Cream GF

Chocolate, Vanilla or Daily Feature \$9.95
With Fresh Seasonal Berries 10.95

Gluten Free (GF) Contain Nuts (CN)

*All menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness