

DIFFERENT  
POINTE OF VIEW

*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

#### *Nutty Snowball GF, CN*

Peanut Butter, Coconut,  
Chocolate Mochi \$12.75

#### *Citrus Vanilla Cheesecake \**

Brown Sugar Spiced Graham  
Strawberry Rhubarb Compote \$11.95

#### *Mexican Mille-Feuille \**

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

**Contain Alcohol (\*)**

**Gluten Free (GF) Contain Nuts (CN)**