



## **Starters**

### **Scallop Crudo** \* GF

pink peppercorn/micro cilantro/jalapeno  
red onion/lime \$18.75

### **Prime Beef Tenderloin Tartare** \*

crispy capers /olive oil/Parmigiano Reggiano  
red onion/cured egg yolk/gribiche sauce/micro arugula \$ 21.95

### **White Gazpacho** CN

grapes/Marcona almonds/crab \$14.25

### **Foie Gras**

honey seared pineapple/saffron/Sauternes  
brioche pain perdue/vanilla salt \$27.95

### **Sambuca Mussels** GF

smoked salmon/tomato/cream \$15.25

### **Lobster Bisque Soup**

Sherry crème fraiche/lobster mousseline \$13.95

## **Salads**

### **Compressed Watermelon** GF

pickled red onion/sheep milk feta/Moroccan olives/crispy pancetta/ Champagne vinaigrette \$13.25

### **Smoked Caesar**

cured egg yolk/tempura white anchovies/croutes  
smoked salt \$13.95

### **Spinach** GF

Mission fig/candied walnut/Moody blue/tomato/red onion/red wine vinaigrette \$12.50

### **Panzanella**

ciabatta/heirloom tomatoes/burrata/saba \$13.50

# **Entrees**

## **Daily Feature\***

### **Maple Leaf Farms Pan Rendered Duck Breast\***

Parmesan gnocchi/wild mushrooms/pomegranate gastrique, pomegranate “caviar” \$47

### **Bacon Wrapped Pork Tenderloin\***

herbed spätzle/haricot verts/apple dijon emulsion \$42

### **Grilled Prime Filet\* GF**

duck fat fingerlings/grilled asparagus/wild mushroom bordelaise \$66

### **Parmesan Crusted Long Line Caught Chilean Sea Bass\***

fregola “rissoto” tomato agro-dolce \$54

### **Risotto “Caponata” GF**

eggplant/tomato/saffron \$35

### **Seared Chicken Breast**

herb marinated /ratatouille/crispy dauphinoise \$38

### **Roasted Rack of Lamb\* GF**

heirloom polenta/oven cured grapes/curried carrots/fig gastrique \$68

### **Faroe Island Seared Salmon\* GF**

garbanzo panisse/pea tendrils/hibiscus reduction/crispy skin \$44

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

*\*Items served raw or rare, including: meats, poultry, seafood, shellfish  
or eggs, may increase your risk of food borne illness*

*An automatic gratuity of 20% will be added to parties of 6 or more*

## *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*

strawberry rhubarb jam  
brown sugar spiced graham shortbread \$11.95

### *Local Clover Honey Mousse*

milk chocolate honey center  
toasted meringue \$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)  
Contains Nuts (CN)  
Contain Alcohol (\*)