



THE RESTAURANT | LUNCH

APPETIZERS

SOUP OF THE SEASON chef's selection of fall flavors	12
TIRADITO STYLE SASHIMI local bass, aji amarillo, savory yam, cilantro relish, chili oil	16
BLUE CORN BARBACOA EMPANADA bell peppers, potato, tomato, smoked jalapeno aioli, scallions	14
BRUSSELS SPROUTS SALAD (V) toasted hazelnuts, pomegranate, shaved parmesan, maple vinaigrette	14
CREAMY ELOTE DIP grilled late season corn, butter, chili, lime, cotija, fresh tortillas	15
BURRATA (V) honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini	15
CHARCUTERIE AND CHEESE pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie cured duck meat, bresoala, spicy calabrese, frida honeycomb peruvian sweetie drops, fig orange jam	30

ENTRÉES

COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	19
FALL CHICKEN SALAD mixed baby greens, honey walnuts, goat cheese, roasted apples squash, lemon tahini dressing	25
WILD SALMON brown butter beet risotto, green salad, crispy beet	32
SEARED SCALLOPS apple-yam puree, tandoori chickpeas, saffron yogurt	32
SEARED CHICKEN root vegetables, rosemary pecan rice pilaf, cabernet cranberry sauce, sage	26
BUTTERNUT SQUASH SAUTE (V) shallots, garlic, basil, white wine, tomato, parmesan	25
BRAZILIAN-INSPIRED SEAFOOD STEW clams, shrimp, bass, coconut milk-chili broth, roasted plantain grilled crostini	32
APPLE BACON GRILLED CHEESE neuske slab bacon, caramelized onions, gouda, frisée, tart apples, whole grain bread	27
PRIME FLAT IRON STEAK feijoada-style black beans, linguica, citrus, avocado scallion vinaigrette	33

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian