



## DINNER

### APPETIZERS

#### **Daily Soup** | 10

chef's creation of seasonal produce

#### **Beet Carpaccio** | 15

apricots, lemon cucumber, herb goat cheese, candied walnuts

#### **Yellowtail Crudo** | 14

apple, ginger, ponzu, crispy onion, jalapeno, micro shiso

#### **Cilantro Hummus** | 14

grilled flat bread, crispy kale, pickled beets, fried chickpeas, paprika oil

#### **Baby Romaine Caesar Salad** | 14

crispy artichokes, parmesan reggiano, fried onion, white anchovies, whole grain mustard dressing

#### **Chicken Liver Mousse** | 12

pecan raisin toast, cherries, mache, balsamic

#### **Grilled Octopus** | 16

tomato mostarda, bacon crumb, chicharones, pickled sea beans, cilantro oil

#### **Cheese & Charcuterie Board** | 18

chef's selection of mixed cheese, cured meats, seasonal fruit, pesto

#### **Tomato and Burrata** | 13

basil, balsamic, torn garlic croutons, extra virgin olive oil

### ENTREES

#### **Sweet Potato Ravioli** | 26

foraged mushrooms, english peas, tendrils, brown butter crumb, edible flowers

#### **Beef Filet Mignon** | 36

cauliflower gratin, currant tomatoes, bloomsdale spinach, port reduction

#### **Alaskan Halibut** | 36

spring bean ragu, haricot verts, radish, herb nage

#### **Mussels and Clams** | 28

spot prawn, snow crab claws, chorizo, coriander, fried onion, carrot curry broth, thai basil

#### **Short Ribs** | 32

sprouting broccoli, stone ground grits, confit sweet peppers, pickled onion, braising jus, red pepper puree

#### **Lamb Sirloin** | 36

pea risotto, asparagus, brussel sprouts, pan jus

#### **Shelton Farms Chicken** | 26

rainbow carrots, herbed mashed potatoes, carrot puree, chicken skin crumb

#### **Sea Scallops** | 36

pee wee potatoes, purple cauliflower, roasted grapes, crispy pancetta, pine nut pesto

Our menu features local produce and sustainable seafood. In an effort to conserve, water will be served upon request. Split plate requests are subject to \$3 surcharge. 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.

**Executive Chef:** Matt Lee | **Sous Chef:** Ashley Stanfield | **Manager:** Almog Harel