

Starters

Soup of the Day \$10

Chef's daily selection

NEW Grilled Shrimp with Espresso BBQ \$20

achiote marinated shrimp, house made espresso BBQ, jalapeno corn cake, mango and papaya salsas

Kale Salad \$15 GF

shaved Brussels sprouts, butternut squash, pomegranate, chickpeas, maple lime vinaigrette

Hummus Plate \$14

warm naan, roasted peppers, marcona almonds, extra virgin olive oil, paprika, kalamata olives

NEW Ahi Tuna Tataki \$21 GF

Sesame crusted bigeye tuna, wasabi aioli, lemon vinaigrette, crispy garlic oil

Escargot \$16

baked with garlic, butter, lemon and fresh herbs, served with grilled toast

NEW Sweet Chili Brussels Sprouts \$16 GF

chopped dates, blue cheese crumbles, bacon, tossed in a sweet chili citrus sauce

Grilled Octopus \$18 GF

with pancetta lardons, sherry vinaigrette, frisée salad with fennel

NEW Spiced Chicken Lollipop \$16 GF

Moroccan spiced chicken over curry seasoned mashed potatoes, roasted tomatoes, micro root vegetables

Duck Confit Salad \$19 GF

tender greens, shredded confit duck, quinoa, cranberries, orange supremes, orange vinaigrette

DINNER

Tapas

NEW Seafood Pasta \$38

Shrimp, clams, calamari, seabass in a rich tomato broth with fresh pasta and parmigiano reggiano

Chilean Seabass \$49 GF

with seabass, clams, diced tomatoes, and chardonnay broth

Roasted Half Jidori Chicken \$30 GF

lemon herb marinated, with parmesan truffle fries

Spaghetti Bolognese \$24

NEW Prime NY Strip \$52 GF

40 day dry aged, fondant potatoes, blackberry sauce, asparagus

NEW Snake River Farms Filet Mignon \$50 GF

with twice baked potato tower, spinach

Entrees

NEW Spinach and Parmesan Risotto \$25

wild mushrooms, grilled artichokes, parmigiano reggiano

Veal Osso Bucco \$45 GF

with potato puree, grilled broccolini, braising jus

Beer Brined Pork Chop \$35 GF

roasted tomatoes, potato puree, mustard bourbon glaze

NEW Seared Diver Scallops \$42

polenta raviolis, sweet corn cream, sauteed asparagus

NEW Lobster Thermador \$50 GF

whole split Maine lobster baked with gruyere bechamel sauce served with asparagus

Desert

Berry Cobbler

with vanilla gelato

Lemon Meringue Tart

raspberry puree

Almond Pear Upside Down Cake

crème anglaise, pear liquor, whipped cream

Chocolate Crunch Cake

whipped cream, chocolate garnish, fresh berries

Carrot Cake

with pineapple sauce and whipped cream