

Starters

Soup of the Day \$10

Chef's daily selection

Spicy Garlic Shrimp \$20 GF

white wine, garlic, chili, butter, shallot, grilled asiago ciabatta bread

NEW Kale Salad \$15 GF

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

NEW Hummus Plate \$14

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

NEW Seared Tuna Jalapeno \$21 GF

fresh Pacific Albacore, ponzu, shiso, jalapeno, avocado

Escargot \$16

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

NEW Sweet Corn Agnolotti (Stuffed Pasta) \$18

white truffle oil, caviar

Grilled Octopus \$18 GF

with pancetta lardons, sherry vinaigrette, frisée salad with fennel

NEW Hamachi / Citrus Ceviche \$24 GF

orange, grapefruit, cucumber, avocado, chives

NEW Duck Confit Salad \$19 GF

chef's blend of tender greens, shredded confit duck, quinoa, cranberries, orange supremes, orange vinaigrette

DINNER

Tapas

NEW Rabbit Pappardelle \$38

slow braised in wine and stock, fresh pappardelle pasta, roasted pistachio

NEW Stuffed Portobello Mushrooms \$22

shallot, butternut squash, quinoa, red pepper coulis

Roasted Half Jidori Chicken \$30

with polenta ravioli

Spaghetti Bolognese \$24

NEW Dry Aged Prime NY Strip \$52 GF

40 day dry aged, fondant potatoes, blackberry sauce

NEW Snake River Farms Filet Mignon \$50 GF

with Yukon Gold potato au gratin, spinach, compound butter

Entrées

NEW Miso Glazed Cod \$40 GF

shiitake mushrooms, baby bok choy, pickled cucumber salad

NEW 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 Chilean Seabass \$49 GF

with seabeans, clams, diced tomatoes, and chardonnay broth

NEW Scallops \$42

asparagus, preserved lemon vinaigrette, frisee salad, scallop mousse cannelloni

Dessert

Strawberry Shortcake

Chef Matt's Classic Buttercake, Vanilla Ice Cream, Berries

Chocolate Parfait

Lace Tuille with Artisinal Gelato, ask server for selection

Profiteroles with Vanilla Ice Cream, Chocolate Sauce