

FIRST COURSES

Ahi Tuna Tartare – Cucumber, Avocado, Lime–Ginger Vinaigrette

14

Wood Fired Calamari – Parsley, Chorizo, Confit Meyer Lemon

13

Carpaccio – Watercress, Confit Tomato, Potato Crisp, Fines Herb

14

Oysters – Chive–Pink Pepper Mignonette

17

Wild Mushroom Crostini – Herb Jus

12

Seared Foie – Glazed Seasonal Fruit, Brioche

18

Black Mussels – White Wine, Tomato, Shallot, Frites

12

Hamachi – Wild Arugula, Pink Grapefruit, Red Onion, Extra Virgin Olive Oil

15

CHARCUTERIE – Cornichon, Pickled Shallot, Whole Grain Mustard

3 Choices

16

5 Choices

22

CHEESE – Honeycomb, Sweet Onion Marmalade, Candied Walnuts

3 Choices

15

5 Choices

21

SALADS

Beet and Burrata – Italian Fris e, Dried Cranberries, Pinenuts, Raspberry Vinaigrette

14

Heirloom Tomato – Watermelon, Avocado, Feta Cheese, Mint Vinaigrette

12

Market Wedge– Cherry Tomato, Blue Cheese, Egg, Bacon Vinaigrette

11

Summer Peach – Duck Confit, Garlic Crouton, Candied Walnuts, Sherry Vinaigrette

13

Mixed Green – Shaved Vegetable, Fines Herb Vinaigrette

9

FLAT BREADS

Caramelized Shallot – Brie, Arugula, Balsamic Reduction

13

Spicy Sopressata – Mozzarella, Crimini Mushroom, Sage

14

Eggplant – Parmesan, Olive, White Bean, Scallion

12

Mozzarella – Tomato, Basil

12

Zucchini – Feta, Thyme, Lemon Zest

11

Four Cheese – Gorgonzola, Buffalo, Fontina, Tallegio, Thyme

14

Rosemary – Olive Oil, Garlic

8

MAIN COURSES

Scottish Salmon – Capers, Raisins, and Pinenuts, Verjus

24

Tea Smoked Ahi Tuna – Marinated Eggplant, Lemon, Rosemary

25

Alaskan Halibut – Bacon, Artichoke–Tomato Broth

26

Roasted Chicken Breast – Wilted Greens, Sweet Garlic

24

Filet of Beef – Spinach Salad, Red Wine Shallot Sauce

38

Hanger Steak – Maui Onion Rings, Chimi Churi Sauce

28

Kurobota Pork Chop – Pineapple Chutney, Mint

26

Portobello Mushroom – Spinach, Goat Cheese, Herb Sauce

20

SIDES

Carrot – Passion Fruit, Thyme, Black Pepper
5.50

Crushed Fingerling Potato – Parsley, Shallots, Banylus Vinegar
5.50

White Bean Ragout – Olives, Meyer Lemon, Oven Dried Tomato
5.50

Blistered Cherry Tomatoes – Shaved Parmesan, Chive Oil
5.50

Asparagus – Curry, Pistachios
8

Wood Oven Roasted Mushrooms
9

Yukon Potato Puree
5.50

Baked Rigatoni – Mushroom Duxelles, Tomato Sauce
10

Parmesan Truffle Fries 10

Pommes Frites – Parsley, Espelette
6

Summer Squash – Toasted Bread Crumbs, Basil
5.50

Green Beans – Soy Sauce, Chili Flakes, Tasted Slivered Almonds
6

Artichoke Gratin 10