

Summer Prix-Fixe Menu Returns!
3 Courses \$44.00 (Starter, Entrée, Dessert)

Starters

Roasted Lamb Merguez Sausage

Saffron Couscous, Feta, Herbs & Campari Tomato

Lobster Bisque GF

Corn & Piquillo Crème

Hydroponic Bibb & Heirloom Cucumber GF

Cucumber, Fennel, Sheep's Milk Feta, Basil Fennel Purée, Lemon Basil Vinaigrette

Entrées

Chef's Daily Feature *

Grilled Marinated Bistro Steak * GF

Smokey Black Beans with Manchego, Tomato Jalapeño Pico,
Baby Squash & Guajillo Chili Demi

Achiote Grilled Local Pork Tenderloin GF

Green Chili Cheddar Crispy Polenta, Pickled Roasted Pepper Cilantro Tapenade
Sautéed Baby Zucchini, Prickly Pear Syrup, Lemon Zest Reduction

Seared Mediterranean Meagre Fish * GF

Crispy Leek Parmesan Risotto, Sautéed Romanesco & Rock Shrimp
Leek Pesto, Shrimp Chervil Butter Sauce

Desserts

Tahitian Vanilla Bean Crème Brûlée GF

Fresh Berries \$9.25

P.B., Chocolate & Banana GF

Chocolate Peanut Butter Mousse, Caramelized Banana Ice Cream \$9.95

Margarita Gelato GF

Key Lime Curd, Rice Brittle, Vanilla Sugar Strawberries \$9.00

Contains Alcohol

Whiskey Pecan Praline

Brown Sugar Blond Chocolate Cream, Chocolate Sponge \$9.50

Contains Alcohol

Caramel Brownie

Milk Chocolate Honey Core, Caramelia Chocolate Ice Cream \$9.75

GF= Gluten Free

Executive Chef: Anthony DeMuro

Sous Chef: Michael Buchan

Pastry Chef: Lara Coleman

An automatic gratuity of 20% will be added to parties of 6 or more.

**Anything served raw or rare, Including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.*