



## Starters

### *Chef's Fresh Hummus of the Day*

Served with Grilled Flatbread 9.25

### *Aleppo Seared Ahi\** GF

Quinoa, Cilantro, Cucumber, Lemon, Roasted Jalapeno Avocado Puree 12.25

### *Shrimp Ravioli*

Basil Pesto, Summer Greens, Garlic Chips, Sweet Corn Reduction 13.95

### *Seared Berkshire Pork Belly* GF

Chanterelle Mushrooms, Asparagus Tips,  
Olive Oil Infused Potatoes, Charred Baby Purple Onions 14.50

### *Lobster Bisque* GF

Chive Crème Fraiche 10.95

## Salads

### *Hydroponic Bibb & Watercress Salad* GF

Bing Cherries, Fresh Mozzarella, Toasted Pine Nuts, Cherry Balsamic Vinaigrette 13.95

### *Chopped Romaine Salad* GF

Grilled Broccolini, Sharp Provolone, Spicy Capicola,  
Baby Tomatoes, Roasted Sweet Garlic Vinaigrette 11.75

### *Arugula & Baby Kale Salad* GF

Wild Berries, Hazelnuts, Humboldt Fog Goat Cheese, Raspberry Tarragon Vinaigrette 10.50

### *Pea Sprout Salad* GF

Breakfast Radish, Heirloom Cucumbers, Grilled Baby Corn,  
Avocado Puree, Buttermilk Chive Dressing 12.50

## *Entrées*

### *Coriander Crusted Pork Tenderloin\**

Lebanese Cous Cous with Piquillo Pepper Pesto, Saffron Puree,  
Sautéed Asparagus, Fig & Sherry Reduction 30

### *Duck Confit Risotto* GF

Leg & Thigh, Parmesan, Lemon Thyme Reduction 33

### *Sweet Corn Quinoa* GF

Fresh Herbs, Charred Cauliflower, Sautéed Baby Corn,  
Baby Artichokes, Fresh Rapini, Basil Puree 26

### *Lemon EVOO Butter Poached Maine Lobster* GF

Crispy Artichoke Parmesan Risotto Cake,  
Garlic Seared Artichokes & Diver Scallops, Citrus Butter Sauce 46

### *Seared Stone Fish\** GF

Scallion Scented Bamboo Rice with Beech Mushrooms, Cipollini Onions, and Laughing  
Bird Shrimp, Grilled Scallion Emulsion, Lobster Soy Mushroom Broth 35

### *Truffle Grilled Filet Mignon\** GF

White Bean Truffle & Parmesan Puree, Pea Tendrils,  
Roasted Tomatoes, Olive Pesto, Charred Cipollini Onions 44

### *Tomato Infused Grilled Bistro Steak\** GF

Garlic Parmesan Potatoes, Sautéed Greens, Rapini, Charred Shallots,  
Summer Truffle Reduction 37

### *Roasted Fulton Farms Basil Pesto Scented Chicken* GF

Gruyere & Scallion Rosti Potato, Summer Mushroom Fricassee,  
Basil Puree, Dark Chicken Jus 27

### *Chef's Daily Feature\**

GF (Gluten Free)

An automatic gratuity of 20% will be added to parties of 6 or more. We ask that all cellular phones and pagers be muted in the dining room.

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

## *Desserts*

### *Tahitian Vanilla Bean Crème Brûlée* GF

Fresh Berries 8.95

### *Peanut Butter & Chocolate* GF

Milk Chocolate Peanut Butter Mousse, Honey Caramel,  
Spiced Peanuts, Caramelized Banana Ice Cream 9.75

### *Fully Loaded Carrot Cake*

Tri-Color Carrot Cake with Pineapple, Rum, Raisins,  
Walnuts, Coconut, Cream Cheese Mousse 9.50

### *Pumpkin Spice, Chocolate & Pecan Cake*

Pumpkin Spice Cake with Chocolate Pecan Streusel, Browned Butter Pecan Ice Cream 8.75

### *Maple, Cinnamon & Apple*

Maple Fudge, Cinnamon Toast Ice Cream,  
Aromatic Sautéed Apples, Apple Cranberry Fluid Gel 9.25

GF (Gluten Free)