

DIFFERENT
POINTE



Starters

Berkshire Pork Belly Gorgonzola Ravioli

Celery Root & Apple Puree, Arugula Pesto, Pork Jus \$15.50

Sesame Crusted Ahi Tuna ~GF

Cilantro Hummus, Shaved Fresno Chilies, Compressed Pineapple, Lime Zest Aleppo & Tahini \$13.95

Roasted Crystal Point Oysters

Chorizo, Piquillo Peppers, Spinach, Lemon Zest \$15.95

Lightly Smoked Prime Beef Carpaccio

Micro Arugula, Shaved Parmesan, Perigord Truffles, Grain Mustard, Capers Berries, Grilled Crostini \$14.95

Duck Leg Confit Risotto ~GF

Duck Parmesan Risotto, Roasted Duck Leg Confit \$14.75

Lobster Bisque ~GF

Lemon Zest Crème Fraiche \$12.95

Salads

Organic Apple & Marcona Almond

Basil Fried Goat Cheese, Rocket Arugula, Dried Currants,
Cranberry Caramelized Shallot Vinaigrette \$12.25

Poached Pear & Hydroponic Bibb

Toasted Pecans, Gorgonzola, Maple Pepper Brioche Croutons, D'Anjou Pear Vinaigrette \$13.75

Citrus & Pomegranate ~GF

Micro Arugula, Shaved Fennel, Pomegranates, Feta Cheese, Pistachio Dust,
Orange Zest Poppy Seed Dressing \$13.95

Roasted Beet & Frissee ~GF

Roasted Red & Golden Beets, Citrus, Petit Supreme Brie, Carrot Puree, Sun Flower Seeds,
Quinoa, Verjus Beet Vinaigrette \$12.95

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. 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.*

Entrée Courses

*Chef's Daily Feature **

*Seared Swordfish * GF*

Rock Shrimp Chive & Parmesan Grits, Sautéed Rapini, Roasted Pickled Peppers
Shrimp Sherry Beurre Blanc \$36

Port Rosemary Braised Short Rib

Lobster Horseradish Butter, Crispy Piquillo Parmesan Risotto, Charred Shallot, Baby Kale, Roasted Beets
Brandy Scented Roasted Portabella Mushroom Sauce \$38

*Seared Diver Scallops * GF*

Roasted Parsnip Parmesan Risotto, Basil Pesto, Sautéed Romanesco
Toasted Garlic Chips, Sherry Vanilla Beurre Blanc \$44

*Coffee Brown Sugar Seared Local Pork Tenderloin **

Maple Huckleberry & Goat Cheese Griddle Cakes, Butternut Squash Puree, Roasted Sun Chokes
Dried Cranberry Marsala Reduction \$35

*Tomato Roasted Garlic Grilled Bison Bistro Steak * GF*

Chive White Cheddar Rosti Potatoes, Shallot Portabella Mushroom Tapenade
Roasted Tomatoes, Baby Carrots, Chive Puree, Roasted Garlic Sauce \$41

*Grilled Prime Filet Mignon * GF*

Pointe Reyes Blue Cheese Crust, Chervil Roasted Fingerling Potatoes,
Winter Mushroom & Pancetta Chervil Ragout, Caramelized Shallots, Perigord Truffle Demi \$47

Porcini Seared Fulton Farms Chicken Cutlets GF

Pureed Roasted Sweet Potatoes, Charred Cauliflower, Caramelized Cipollini Onions
Crispy Chicken Skin, Natural Chicken Jus \$29

*Sherry Butter Poached Maine Lobster **

Crayfish Ravioli Stuffed in Squid Ink Pasta, Baby Fennel, Seared Squash, Saffron Puree, Creole Tomato Nage \$49

*Apple Wood Smoked Seared Muscovy Duck * GF*

Dried Morel Boursin Polenta, Chanterelle Mushrooms, Brussels Leaves, Sweet Potato Maple Puree
Dried Blueberry Shallot Jam, Grain Mustard Demi \$39

Desserts

Tahitian Vanilla Bean Crème Brûlée GF

Fresh Berries \$9.25

P.B., Chocolate & Berry

Chocolate Peanut Butter Mousse, Brownie, Berry Chocolate Tart \$9.95

Caramel Apple Cheesecake

Brown Sugar Streusel, Cinnamon & Apple Candy Graham Crust \$9.25

Pecan Praline GF

Citrus Scented Caramelized White Chocolate Ganache \$9.50

Italian Cream Cake

Mascarpone, Marsala, Hazelnut Chocolate \$9.00

Sorbet GF

Daily Selections or Chocolate **Vegan** Sorbet \$7.50

Ice Cream GF

Chocolate, Vanilla or Daily Feature \$6.50, With Fresh Seasonal Berries \$9.00

GF = Gluten Free