

DIFFERENT
POINTE OF *VIEW*

Prix-Fixe Menu Returns!

3 Courses, \$39.95 (Starter, Entrée & Dessert)

Featured Items in Red

Starters

*Mirin & Lime Seared Ahi**GF

Toasted Sesame & Bamboo Rice, Wasabi Puree, Cilantro, Cucumbers & Scallions, Bliss Fish Sauce 13.⁹⁵

House Made Ricotta & Grilled Focaccia

Rocket Arugula, Toasted Pine Nuts, Fresh Figs, Crispy Prosciutto, Peach Infused Balsamic 13.²⁵

Oven Roasted Green Lip Mussels

Lemon Zest, Horseradish, Herbs & Lobster Butter 14.⁹⁵

*Seared Berkshire Pork Belly**GF

Chorizo Scented Steel-Cut Oats, Quail Egg,
Goat Cheese Cilantro Glacage, Charred Shallots, Peach Reduction 15.⁵⁰

Lobster Bisque

Sherry Whipped Cream 10.⁹⁵

Chopped Romaine Salad^{GF}

Baby Tomatoes, Smoked Bacon, Shaved Onion,
Avocado, Gorgonzola, Cucumber Dill Buttermilk Dressing 11.⁹⁵

Bibb Lettuce & Apricot Salad^{GF}

Toasted Pistachios, Goat Cheese, Shaved Fennel, Tarragon Vinaigrette 13.⁹⁵

Sweet Corn & Quinoa Salad^{GF}

Micro Herbs, Smoked Honey, Avocado Roasted Poblano Puree, Corn Dust, Lime IPA Dressing 10.⁹⁵

Verjus Infused Watermelon Salad^{GF}

Micro Arugula, Feta Cheese, Pine Nuts, Saffron Pickled Shallots & Radishes 12.⁷⁵

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

Heirloom Carrot Cake with Pineapple, Rum Raisins, Walnuts & Coconut, Cream Cheese Mousse 9.⁵⁰

Today's Ice Cream Sandwich 8.⁹⁵

Stone Fruit Clafouti

Hibiscus Ginger Whip, Bourbon Vanilla Cream 9.⁹⁵

Contains Alcohol

Cucumber & Lemon

Vanilla Yogurt Mousse, Pretzel Cake, Elderflower Cucumber, Lemon Curd, Cucumber Lime Sorbet 9.²⁵

Main Courses

Tomato Balsamic Infused Grilled Bistro Steak GF*

*Crispy Potato Galette, Roasted Portobello Mushroom,
Seared Baby Purple Onions & Romanesco, Roasted Garlic Demi 37*

*Day Boat California White Bass**

*Italian Sausage, English Peas, Parmesan & Saffron Fregola Pasta,
Pea Tendrils, Arugula Lemon Tapenade, Smokey Lobster Broth 33*

Confit Muscovy Duck & Ricotta Salata Ravioli

Basil Pesto, Charred Cauliflower, Swiss Chard, Tomato Purée, Caramelized Onion Reduction 36

Chewil Garlic Lemon Zest Sautéed Shrimp^{GF}

*Pancetta Infused Golden Lentils, Black Garlic Purée,
Baby Artichokes, Capers Berries, Sherry Beurre Blanc 34*

Grilled Filet Mignon^{GF}*

*Gorgonzola & Basil Grits, Seared Artichokes,
Charred Cipollini Onions, Pea Tendrils, Summer Truffle Reduction 47*

*Chef's Daily Featured Dish**

Beer Brined Fulton Farms Chicken

Seared Breast & Confit Leg, Peruvian Potatoes, Sautéed Asparagus, Mushroom Chicken Jus 29

Porcini Crusted Pork Tenderloin^{GF}*

Crispy Goat Cheese & Chive Risotto, Sautéed Rapini, Basil Purée, Huckleberry Reduction 32

Seared Diver Scallops & Butter Poached Maine Lobster^{GF}*

Crispy Smoked Corn Polenta, Sautéed Asparagus & Baby Corn, Piquillo Herb Beurre Blanc 49

GF (Gluten Free)

Chef's Tasting Menu

*Allow our Culinary Team to Custom Create, a Unique, Five Course Meal for Your Table
89 (Per Person) Table Orders Recommended, with Wine Pairings Add 39.⁹⁵*

Side Dishes

Pancetta Roasted Heirloom Fingerling Potatoes 9.⁵⁰ GF

Braised Baby Artichokes 9.⁷⁵ GF

Shrimp Agnolotti 12.⁹⁵

Seasonal Sautéed Wild Mushrooms 10.⁹⁵ GF

Seasonal Fresh Vegetables 9.⁹⁵ GF

Executive Chef: Anthony DeMura

Sous Chef: Michael Buchan

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.*