

Starters

*Mirin & Lime Seared Ahi**

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 GF

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

Entrée Courses

Tomato Balsamic Infused Grilled Bistro Steak* GF

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

Cherwil Garlic Lemon Zest Sautéed Shrimp GF

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

Confit Muscovy Duck & Ricotta Salata Ravioli

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

Day Boat California White Bass*

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

Grilled Filet Mignon* GF

*Gorgonzola & Basil Grits, Seared Artichokes, Charred Cipollini,
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)

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

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

Today's Ice Cream Sandwich

Inquire with your server \$8.95

Cucumber & Lemon

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