

Starters

***Fennel Braised Berkshire Pork Belly ~GF***

Caramelized Cabbage, Onions & Black Caraway  
Pickled Mustard Seeds, 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, Caper 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 Fraîche \$12.95

Salads

***Citrus & Pomegranate ~GF***

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

***Poached Pear & Hydroponic Bibb***

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

***Chopped Romaine Salad ~GF***

Sharp Provolone, Sopressata, Castelvetrano Olives  
Red Onion, Basil, Baby Tomatoes  
Sweet Tomato Vinaigrette \$12.95

***Roasted Beet & Frisée ~GF***

Roasted Red & Golden Beets, Citrus  
Petit Supreme Brie, Carrot Purée, Sunflower Seeds  
Quinoa, Verjus Beet Vinaigrette \$12.95

## Entrée Courses

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

#### *Seared Center Cut Pacific Swordfish ~\$37*

Multicolor Quinoa with Roasted Cipollini Onion, Fresh Herbs  
Citrus Scented Shaved Fennel, Charred Cauliflower, Pomegranate Beurre Blanc \$36

#### *Port Rosemary Braised Short Rib*

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

#### *Seared Diver Scallops \* ~\$37*

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 Purée  
Roasted Sunchokes, Dried Cranberry Marsala Reduction \$35

#### *Red Wine Braised Lamb Shanks*

Feta Roasted Tomato & Herb Tapenade  
Porcini Lamb Ravioli, Sautéed Baby Kale, Cipollini Onion Reduction \$41

#### *Grilled Prime Filet Mignon \* ~\$37*

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

#### *Porcini Scented Fulton Farms Chicken Cutlets ~\$37*

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

#### *Citrus Sherry Poached Maine Lobster*

Lobster & Basil Parmesan Raviolis, Garlic Herb Baby Artichokes  
Basil Puree, Lobster Butter Sauce \$49

#### *Applewood Smoked Seared Muscovy Duck \* ~\$37*

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

*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.*

## Desserts

*Tahitian Vanilla Bean Crème Brûlée* GF  
Fresh Berries \$9.25

*P.B., Chocolate & Berry*  
Chocolate Peanut Butter Mousse  
Brownie, Berry Crunch Tart \$9.95

*Caramel Apple Cheesecake*  
Brown Sugar Streusel  
Cinnamon & Apple Candy Graham Crust \$9.25

*Lime & Coconut* GF  
White Chocolate Lime Crème  
Vanilla Coconut Sorbet \$9.50

*Italian Cream Cake*  
Mascarpone, Marsala, Hazelnut Chocolate \$9.00

## 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.<sup>95</sup>

## Side Dishes

Pancetta Roasted Heirloom Fingerling Potatoes GF \$9.<sup>50</sup>  
Braised Baby Artichokes GF \$9.<sup>75</sup>  
Shrimp Agnolotti \$12.<sup>95</sup>  
Seasonal Sautéed Wild Mushrooms GF \$10.<sup>95</sup>  
Seasonal Fresh Vegetables GF \$9.<sup>95</sup>

GF ~ Gluten Free Item

*Executive Chef: Anthony DeMuro*  
*Sous Chef: Michael Buchan*  
*Pastry Chef: Lara Coleman*

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