



Starters

Sweet Corn Ricotta Agnolotti

Shaved Parmesan, Grated Summer Truffles
Basil Hemp Seed Pesto \$14.75

Achiote Braised Berkshire Pork Belly

Ramona Farms Black Chili Beans with Chorizo
Sweet Cornbread, Lime Zest Crème, Pickled Purple Onions \$15.50

Crispy Seared Blue Lump Crab Cake

Citrus Scented Shaved Fennel
Tarragon & Passion Fruit Beurre Blanc \$15.95

Lobster Bisque GF

Aged Sherry Syrup \$12.95

Salads

Rocket Arugula & Donut Peach GF

Petit French Brie Cheese, Pistachios, Roasted Golden Beet Carpaccio
Caramelized Peach Vinaigrette \$12.95

Cucumber & Hydroponic Bibb GF

Baby Heirloom Tomatoes, Smoked Bacon, Shaved Purple Onions, Dill
Aged Cheddar, Avocado Buttermilk Dressing \$14.75

Strawberry & Arugula GF

Goat Cheese, Marcona Almonds, Basil Puree
Roasted Strawberry White Balsamic Vinaigrette \$13.50

House-made Lemon Zest Scented Ricotta & Frisée

Toasted Pine Nuts, Bing Cherries, Crispy Prosciutto
Grilled Crostini, Champagne Cherry Vinaigrette \$13.95

Entrées

Daily Feature

Rock Shrimp Risotto

Schreiner's Smoked Andouille Sausage, Piquillo Pepper Pesto
Shaved Parmesan, Fresh Peas, Crispy Pancetta \$37

Seared Baja California Sea Bass*

Crispy Chive Goat Cheese Risotto
Sweet Pea & Hemp Seed Pesto
Sautéed Asparagus Tips, Lemon Carrot Purée
Capers, Fennel Beurre Blanc \$43

Truffle Grilled Filet Mignon*

Boursin Chive Rosti Potato, Swiss Chard, Seared Baby Zucchini
Charred Cipollini Onion, Summer Truffle Cabernet Reduction \$59

Port Rosemary Braised Short Rib

Chimichurri Butter, Tomato Parmesan Polenta
Sautéed Baby Corn, Caramelized Shallot Demi \$40

Pan Seared Diver Scallops* GF

Scallion Bamboo Rice, Sautéed Romanesco & Shitake Mushrooms
Pickled Mustard Seeds, Wasabi Puree
Sweet Chili Sesame Beurre Blanc \$48

Guajillo Seared Pork Tenderloin GF

Roasted Green Chili Cilantro Hummus
Fried Chickpeas, Seared Yellow Squash
Tomatillo Avocado Emulsion \$35

Fulton Farms Beer Brined Roasted Chicken

Buttermilk Ranch Mashed Potatoes
Charred Cauliflower, Cipollini Onion, Chicken Jus \$33

Sides

Buttermilk Ranch Mashed Potatoes \$10.25
Sautéed Vegetables \$10.75
Roasted Green Chili Cilantro Hummus, Grilled Pita \$8.95
Parmesan Herb Risotto \$9.50
Sautéed Rock Shrimp & Piquillo Peppers \$10.95

An automatic gratuity of 20% will be added to parties of 6 or more

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

Dessert

***Tahitian Vanilla Bean Crème Brûlée* GF**

Fresh Berries \$11.75

Maple Pecan Praline Cheesecake

Citrus Pomegranate Sorbet

Apple Pecan Graham \$11.25

Pumpkin Spice & Butter Rum Cake

Dark Chocolate Sorbet

Spice Chocolate Leche Sauce \$8.95

***Chocolate Peanut Butter Verrine* GF**

Berry Caramel

Peanut Butter Semifreddo \$9.95

***Sorbet* GF**

Inquire about Seasonal Selections \$7.95

***Ice Cream* GF**

Chocolate, Vanilla or Daily Feature

With Fresh Seasonal Berries \$6.95

Gluten Free (GF)

Pastry Chef Lara Coleman