

## Starters

### ***Seared Lump Blue Crab Cake***

Avocado, Cucumber, Saffron Aioli,  
Fennel Gazpacho \$13.95

***Ancho Braised Berkshire Pork Belly*** GF  
Goat Cheese Chilaquiles, Sunny Side Up Quail Egg  
Summer Squash & Baby Kale, Cotija \$15.50

### ***Artichoke Ricotta Agnolotti***

Sweet Corn Pesto, Shaved Truffles \$14.50

### ***Smoked Prime Beef Carpaccio***

Shaved Parmesan, Perigord Truffles, Grain Mustard,  
Grilled Crostini \$14.95

### ***Lobster Bisque*** GF

Honey Sweet Corn Crème \$12.95

## Salads

### ***Charred Octopus & Frisée Salad*** GF

Baby Tomatoes, Onion, Cucumber Gelee &  
Kalamata Olives, Black Garlic Puree, Red Quinoa,  
Feta, Lemon Zest Vinaigrette \$15.95

### ***Hydroponic Butter Lettuce Salad*** GF

Fresh Strawberries, Goat Cheese, Marcona Almonds,  
Basil Puree, Bee Pollen, Roasted Strawberry  
& White Balsamic Dressing \$12.75

### ***Chopped Romaine Salad*** GF

Prosciutto, Provolone, Roasted Tomatoes, Crispy Parmesan, Pepperoncini, Olives, Sweet  
Garlic Dressing \$13.95

### ***Cucumber Avocado & Pea Tendril Salad*** GF

Charred Sweet Corn, Pickled Jalapenos, Piquillo Pepper Puree, Dill Cucumber Buttermilk  
Dressing \$12.95

## ***Entrées***

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

#### ***Achiote Grilled Pork Tenderloin\**** GF

All Natural Free-Range Arizona Pork, Crispy Cheddar & Chive Polenta  
Green Chili Cilantro & Cucumber Tapenade, Sautéed Baby Zucchini  
Avocado Puree, Stone Fruit Reduction \$34

#### ***Seared Diver Scallops\**** GF

Sweet Corn & Parmesan Risotto, English Pea & Hemp Seed Pesto  
Charred Patty Pan Squash, Baby Corn, Crispy Garlic Chips  
Citrus Zest Sherry Beurre Blanc \$44

#### ***Truffle Grilled Prime Filet Mignon\**** GF

Pointe Reyes Blue Cheese, Sautéed Asparagus, Crispy Porcini Parmesan Risotto,  
Roasted Tomato Puree, Dried Porcini Mushroom Reduction \$47

#### ***Seared Mediterranean Sea Bass*** GF

Scallion Bamboo Rice, Sweet Chili Pickled Mustard Seeds, Sautéed Shiitake Mushrooms &  
Romanesco, Roasted Garlic Puree, Toasted Sesame Beurre Blanc \$38

#### ***Butter Poached Maine Lobster***

Chorizo Rock Shrimp & Saffron Ravioli, Sautéed Romanesco, Baby Kale, White Wine  
Lobster Nage \$49

#### ***Garlic & Thyme Bistro Steak\**** GF

Piquillo Goat Cheese & Chive Potatoes, Summer Mushrooms  
Charred Shallots & Rapini, Perigord Truffle Demi \$36

#### ***Seared Fulton Farms Chicken***

Confit Thigh & Jack Cheese Ravioli, Lemon Zest Artichoke Tapenade,  
Sautéed Baby Kale & Sautéed Baby Artichokes, Natural Jus \$30

*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*

## *Desserts*

*Tahitian Vanilla Bean Crème Brûlée* GF

Fresh Berries \$9.25

*Chocolate & P.B.*

Peanut Butter Honey Ice Cream

Pretzel Potato Chip Cereal Treat \$9.95

*Passion Fruit Caramel Crème*

Milk Chocolate Wafer Crisp \$9.50

*Chocolate Almond Cake*\*

Banana Chocolate Ganache Core

Spiced Banana Rum Ice Cream \$9.00

*Lemon Blueberry Cheesecake*

Lemon Cream Cheese Mousse \$9.25

## *Chef's Tasting Menu*

Chef's seasonally inspired creations unique each day

Five Courses ~ \$89 per person

\*Complement with Wine Pairings ~ \$39.95

## *Sides*

Sautéed Wild Mushrooms GF \$11.95

Piquillo Goat Cheese & Chive Potatoes GF \$9.50

Braised Baby Artichokes GF \$9.75

Roasted Pancetta Heirloom Fingerling Potatoes GF \$9.50

Seasonal Fresh Vegetables GF \$9.95

*Executive Chef Anthony DeMura*

*Sous Chef Jeff Browning*

*Pastry Chef Lara Coleman*

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