



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 \$10.75

Nutty Dark Chocolate

Chocolate P.B. Mousse

Espresso Peanut Brownie \$10.25

Cheesecake & Red Berries

Citrus Spice Graham

Crispy Berry Sprinkles \$9.50

Caramelia Almond Verrine GF

Caramelized Milk Chocolate & Almond Panna Cotta

Banana Rum Whip \$8.95

Sorbet GF

Inquire about Seasonal Selections \$7.50

Ice Cream GF

Chocolate, Vanilla or Daily Feature

With Fresh Seasonal Berries \$6.95

Gluten Free (GF)

Pastry Chef Lara Coleman