



FOR THE TABLE

Charcuterie Plate 15

Sopprasata, Prosciutto di Parma, Peppered Salami, Dried Chorizo, Grilled Country Bread, Olives, Spiced Nuts

Polenta Sticks 8

Sundried Tomato Aioli

Housemade Guacamole & Chips 10

Crispy Herb Calamari 12

Grilled Tomato Sauce

APPETIZERS

Spring Pea Ravioli (app/entrée) 13/20

Ricotta, Manchego, Parmesan, Carrots, Peas, Shallots, Mint Gremolata

Lobster & Crab Cakes 13

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Tuna Tartare* 13

Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette

SALADS

Crab & Corn Salad 13

Blackened Corn, Crab Meat, Fennel, Tomatoes, Romaine, Fresh Herbs, Lemon Yogurt Dressing

Tuscan Kale Salad 12

Frisée, Treviso, Kumquats, Freekeh, Sunflower Seeds, Radishes, Manchego Cheese, Citrus Herb Vinaigrette

Endive Salad 12

Bacon, Pears, Stilton, Red Onion, Port Wine & Walnut Dressing

Chopped Salad 10

Turnips, Jicama, Beets, Roasted Onions, Carrots, Celery, Green Apples, Fennel, Yellow Peppers, Enoki Mushrooms, Mesclun Greens, Quail Egg, Ginger Shallot Vinaigrette

Executive Chef Yoel Cruz

DINNER

MAIN COURSES

Summer Grain Bowl 16

With Grilled Chicken Breast 23

Freekeh, Quinoa, Wild Rice, Barley, Corn, Cherry Tomatoes, Avocado, Arugula, Feta Cheese, Sunflower Seeds, Lemon & Mint Yogurt Dressing

Pistachio Crusted Salmon* 25

Herb Roasted Fingerling Potatoes, Steamed Asparagus, Fennel Sauce

Coriander Crusted Yellowfin Tuna* 26

Coconut Jasmine Rice, Carrots, Shiitake Mushrooms, Wakame Seaweed, Citrus Spiked Soy Sauce

Herb Crusted Rack of Lamb* 34

Brussels Sprouts with Bacon, Potato & Leek Galette, Rosemary Au Jus

Braised Short Ribs 24

Green Tomatillo Rice With Corn, Sautéed Broccolini, Dried Chili Au Jus

Vegetable Tagine 16

With Grilled Chicken Breast 23

Carrots, Green Peas, Sugar Snap Peas, Tomatoes, Eggplant, Chick Peas, Dried Apricots, Cashews, Coriander, Coconut Rice (vegan, gluten free)

Spice Rubbed Duck Breast* 24

Egg Noodles with Carrots, Zucchini, Scallions, Cilantro Kumquat Relish, Tamarind Sauce

Filet Mignon Au Poivre* 34

Grilled Vidalia Onion, Shoestring Potatoes, Spicy Mustard, Bourbon Au Jus

Za'atar Crusted Sea Scallops 26

Orange Glazed Carrots, Wilted Pea Greens, Ginger Coconut Sauce

Herb Roasted Free Range Chicken Breast 23

Slow Roasted Tomatoes, Herb Quinoa, Balsamic Au Jus (contains pork)

Parmesan Crusted Cod 24

Haricot Verts, Confetti Cherry Tomato Relish, Mustard Cream Sauce

Most main course items are also available
a la carte, served with the sauce listed