



FOR THE TABLE

Polenta Sticks 8

Sundried Tomato Aioli

Housemade Guacamole & Chips 10

Crispy Herb Calamari 12

Grilled Tomato Sauce

APPETIZERS

Wild Mushroom Ravioli (app/entrée) 13/20

Roasted Red Peppers, Swiss Chard, Sage Brown Butter, Ricotta, Pine Nuts

Lobster & Crab Cakes 13

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Tuna Tartare* 13

Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette

SALADS

Tuscan Kale Salad 12

Roasted Delicata Squash, Granny Smith Apples, Dried Cranberries, Pumpkin Seeds, Goat Cheese, Cider & Orange 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

Mixed Grain Bowl 16

With Grilled Chicken Breast 23

Freekeh, Quinoa, Wild Rice, Barley, Swiss Chard, Sweet Potato, Cauliflower, Cranberries, Walnuts, Brussels Sprouts, Lime Curry Crème Fraiche

Pumpkin Seed Crusted Salmon* 25

Spiced Couscous, Dried Fruit & Vegetable Relish, Orange Mustard 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

Vegetable Tagine 16 (vegan, gluten free)

With Grilled Chicken Breast 23

Eggplant, Chickpeas, Peppers, Tomatoes, Olives, Dried Apricots, Cashews, Herb Jasmin Rice

Spice Rubbed Duck Breast* 24

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

Filet Mignon Au Poivre* 34

Grilled Vidalia Onion, Steak Cut Potatoes, Spicy Mustard, Bourbon Au Jus

Za'atar Crusted Sea Scallops 26

Roasted Glazed Carrots, Spaghetti Squash, Red Pepper Tahini Sauce

Herb Roasted Free Range Chicken Breast 23

Wilted Swiss Chard, Soft Cheese Polenta, Apple & Raisin Chutney, Brown Thyme Au Jus

Parmesan Crusted Cod 24

Saffron Barley Risotto with Sun Dried Tomatoes, Olives, Sautéed Wild Mushrooms, Roasted Garlic, Tomato Coulis

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

