

T A S T I N G

Sweet potato gnocchi, braised short rib and Caesar stuffed olives
15

Lobster beet salad, shrimp and rapini and a cured salmon salad
17

Charcuterie plate
14

F I R S T S

**Rosemary grilled quail with charred fennel, orange, red onion and kalamata
salad**
14

Cheese plate
18

**Sweet potato gnocchi with duck confit, sage brown butter, toasted cashews
and shaved parmesan**
13

Foie gras, chef's preparation
17

Braised short ribs on preserved lemon and horseradish risotto
13

Sautéed Shrimp on rapini, sausage and garlic
13

**Cured salmon salad with frisee, pickled red onion and capers on a jalapeno
corn cake**
13

Scallops, presentation to change daily
14

S E C O N D S

**Pistachio basil crusted goat cheese on local greens with
a Caribbean honey and truffle vinaigrette**

11

**Romaine, a roasted garlic, lemon and parsley emulsion, Caesar stuffed
olives and Spanish white anchovies**

12

**Arugula salad with maple poached pears, toasted walnuts, blue
cheese**

and a brown butter, walnut vinaigrette

11

Chorizo crepinette with pickled shallots and house made ground mustard

12

Lobster, citrus & beet salad with an avocado mousse

16

E N T R E E S

Grilled salmon on a red pepper gazpacho with pesto and skordalia

bruschetta

28

**Roasted Chicken with preserved lemon, sun dried tomato
pearl cous cous and Greek style green beans**

24

**Sautéed Bronzini with a picholine pine nut puttanesca and
haIRCOT vert**

32

Braised Lamb shank with pea risotto, cipollini onions and glazed carrots

34

**Seared Ahi Tuna (served rare) with a baby pea and shitake mushroom sauté,
truffle cauliflower puree, a port wine glaze and crispy leeks**

31

Wild mushroom with currants, pignoli and sherry fresh pappardelle

18

**Double cut pork chop with sweet potato, corn & pancetta hash,
apple butter and sauce robert**

33

**Grilled ribeye with laurel scented fingerling potatoes, braised kale and a
Cabrales compound butter**

35

S I D E S

6

Mashed potatoes

Gorgonzola mashed potatoes

Truffle mashed potatoes

Sautéed vegetables

Basil grilled asparagus

Greek style green beans

Risotto, presentation daily

Bread selection 3