

ANTIPASTO

WILD SHRIMP COCKTAIL 🕒 (g.f.)

jicama and cucumber salad with cilantro cocktail sauce
three or five

DUNGENESS CRAB CAKE

hot smoked salmon, zesty chayote cabbage chow-chow and sriracha mustard aioli
one or two

CHANTERELLE MUSHROOM RISOTTO (g.f.)

with roasted cauliflower, walnut pesto and parmesan wafer

MAINE LOBSTER BISQUE (g.f.)

with slow cooked fennel, shallot confit and thyme

ARTISAN AND FARMSTEAD CHEESE (g.f.)

a selection of five cheeses with fruit, condiments and crafted garnishes

FEATURED SOUP 🕒

seasonally inspired

SALADS

BABY SPINACH AND ROASTED PEAR SALAD (g.f. available)

cardamom roasted squash, toasted pecans, grilled bread and pomegranate vinaigrette

MIXED GREENS 🕒

radicchio, pickled shallots, roasted grapes, goat cheese, spiced pumpkin seeds
and ver jus vinaigrette

CAESAR SALAD 🕒

romaine, kalamata olives, focaccia crisps, aged parmesan and housemade anchovy dressing

SEARED ALBACORE TUNA NIÇOISE

green beans, tomato, fingerling potatoes, anchovy, radish, olives and lemon vinaigrette

ROASTED BEET SALAD

curried yogurt, arugula, grapefruit, pistachio and beet coulis

MAINS

PAN SEARED COD WITH RAZ EL HANOUT (g.f.)

beluga black lentils, tahini scented yogurt, coriander roasted carrots and pistachio carrot tapenade with harissa

GRILLED 12OZ. NEW YORK STRIPLOIN* (g.f.)

parsnip maple puree, roasted sunchoke, chanterelle mushrooms and black peppercorn sauce

ARTISAN SEMOLINA PASTA WITH BRAISED LAMB SHOULDER

strozzapreti pasta, sage, pumpkin, leeks and piave cheese

MOSTARDA GLAZED PORK TENDERLOIN (contains nuts)

with farro risotto, roasted brussels sprouts, quince apple compote and chianti jus

SEARED FILET OF SALMON* (g.f.)

with celery root apple puree, grilled escarole, roasted golden beets and a grainy mustard sauce

CURED LEG OF DUCK CONFIT

fingerling potatoes, wilted tuscan kale, baby turnips and poultry jus

MEDITERRANEAN LAMB SHORTLOIN* (g.f.)

piquillo pepper and golden raisin compote, fried panisse, braised leek and lavender sauce

SPICY BUTTERMILK FRIED CHICKEN

sautéed swiss chard with roasted garlic, pine nuts and cheddar grits

CHEF'S FEATURE OF THE MOMENT

today's offering of something new and fresh, paired with seasonally inspired ingredients

SIDES

GRILLED BROCCOLINI (g.f.)

with olive oil, chili and piave cheese

GOLDEN FRIES (g.f.)

plain | garlic parsley | truffle

BAKED POTATO (g.f.)

bacon, sour cream and chives

SAUTÉED SEASONAL MUSHROOMS (g.f.)

ROASTED BRUSSELS SPROUTS (g.f.)

with bacon and shallot confit