

# ANTIPASTO

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## 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

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## 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

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## 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

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## 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