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## STARTERS

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### FARMERS VEGETABLE HARVEST 10

*Brussels Sprouts, Sweet Potato, Fennel, Heirloom Carrot, Pepitas & Maple Cream*

### CHORIZO & CHICKEN LIVERS 12

*Arepa, Curry, Brandy, Shallot, Cilantro & Tomato Salsa*

### SEARED SEA SCALLOP 15

*Cilantro, Bacon, Pepperonata, Pine Nuts & Cranberry Mostarda*

### BURRATA 13

*Stuffed Mozzarella, Butternut Squash, Cabbage, Waterchestnuts, Basil Aioli, Sesame Seeds & Teriyaki*

### MARINATED FETA & CRAB 14

*Almonds, Mint, E.V.O., Radish, Melon, Smoked Salmon, Berries & Cinnamon Cream*

### ROASTED CAULIFLOWER 10

*Candied Walnuts, Grapes, Banana Peppers, Olives, Kale Crudo & Citrus Chevre*

### SOUP OF THE DAY 8

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## SALAD

### MARKET GREENS

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## MAIN COURSES

PRICING INCLUDES SALAD, ENTREE & DESSERT

### BRAISED PORK SHANK 44

*Bacon, Three Beans, Spinach, Bread Crumb Persillade & Madera Demi Glace*

### GRILLED SWORDFISH 45

*Confit of Celery, Sicilian Greens, Pico de Gallo Banana Peppers, Giardiniera & Bagna Cauda*

### GENERAL TSO'S BEEF SHORT RIBS 46

*Caribbean Jerk Haricot Vert, Scallion, Peanuts & Savory Italian Salsa*

### FIRE ROASTED FISH OF THE DAY 48

*Grilled Head To Tail, Napa Cabbage Crudo, Fennel Dust & Acqua Pazza*

### CHICKEN BREAST MILANESE 38

*Crispy Chicken Breast, Brie Cheese, Potato, Red Pepper, Truffle Aioli, Greek Olives, Tomatoes, Arugula & Balsamic*

### ROASTED SEA SCALLOPS 49

*Parsnip Puree, Asparagus, Crushed Wasabi Peas, Cherry Tomatoes, Crispy Speck, Lemon Aioli & Anise Gastrique*

### FLAME GRILLED ATLANTIC SALMON 44

*Tarragon Gorgonzola Croquette, Ginger Beet Crudo, Leek Confit, Hoisin Aioli & Thai Chili Basil Gastrique*

### OPEN FIRE GRILLED RACK OF LAMB 49

*Mint Cauliflower Tabbouleh, Lentils, Lemon Garlic Crema, Braised Onions, Cherry Chutney & Mesquite Almonds*

### BAKED RICOTTA GNOCCHI 38

*Wild Mushroom, Farm Greens, Double Cream Mozzarella, Pecorino, Tomato & Basil*

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## DESSERT

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### CHEF'S SELECTION OF DESSERT