

APPETIZERS

SOUP OF THE DAY 10

TAHINI HUMMUS, MARINATED OLIVES W/ PICKLED VEGETABLES & GRILLED FLATBREAD 13

LOCAL OYSTERS ON THE HALF SHELL W/ MIGNONETTE SAUCE** P/A

STEAMED PRINCE EDWARD ISLAND MUSSELS W/ GARLIC, SHALLOTS, WHITE WINE & HERB BUTTER 14

CHAR-GRILLED BABY OCTOPUS W/ WARM CHICKPEAS, SPICY OLIVES, FRISEE & ESPELETTE PEPPER 15

LOCAL YELLOWFIN TUNA TARTARE W/ AVOCADO, JALEPENO, RED ONION, SOY & CRISPY WONTONS** 16

SIMPLY GRILLED "WILD CAUGHT" MAYAN PRAWNS W/ SMOKEY ROMESCO SAUCE 16

BRAISED PORK BELLY W/ CELERY ROOT REMOULADE, GREEN APPLE GASTRIQUE & CHICHARRONE 16

BRUSCHETTA W/ ARTICHOKE, PIQUILLO PEPPER, BLACK GARLIC & HOUSE MADE LEMON-FARMER'S CHEESE 13

CHEF'S SELECTION OF ARTISINAL CHEESES W/ CROSTINI & WHITE TRUFFLE HONEY 15

CHARCUTERIE PLATE – SWEET COPPA HAM, ROSETTE DE LYON SAUCISSON, FINOCCHIANA SALAMI, & DUCK RILETTES 16

HOMEMADE TERRINE DE FOIE GRAS W/ FIG JAM & BRIOCHE TOASTS 18

SALADS

HEARTS OF ROMAINE W/ CAESAR VINAIGRETTE, GARLIC CROUTONS, ANCHOVY & PARMIGIANO 12

HOUSE SALAD W/ MIXED GREENS, TOMATO, CUCUMBER, SHAVED VEGETABLES & GINGER VINAIGRETTE 13

SATUR FARMS MESCLUN SALAD W/ WARM GOAT CHEESE CROSTINI & BANYULS VINAIGRETTE 13

ENDIVE & WATERCRESS W/ SLICED PEARS, STILTON, TOASTED HAZELNUTS & SHERRY VINAIGRETTE 14

ENTREES

TRUFFLED CHICKEN BREAST W/ WILD MUSHROOM RISOTTO & FRENCH BEANS 28

MEZZI RIGATONI W/ CLASSIC BOLOGNESE SAUCE & SHAVED PARMIGIANO REGGIANO 26

ANCHO CHILI GLAZED LOCAL TILEFISH W/ CRAB-SMASHED YUKON POTATOES, CITRUS & BASIL 30

ROASTED COD W/ BONE MARROW CRUST, BRUSSELS SPROUT LEAVES, RED POTATOES & GRAIN MUSTARD 31

MISO GLAZED SWORDFISH W/ BRAISED KALE, TURNIPS, SHIITAKE MUSHROOMS & BACON DASHI 32

"CRACKLING SKIN" PORK SHANK W/ GERMAN STYLE POTATO SALAD & PEAR-CHERRY MOSTARDA 29

BONELESS BRAISED BEEF SHORT RIBS W/ CREAMY POLENTA, BROCCOLI RABE & ORANGE GREMOLATA 29

L. I. DUCK BREAST W/ BABY BOK CHOY, WILD RICE, TOASTED ALMONDS, MANGO, GINGER & BLACK TEA* 32

CERTIFIED BLACK ANGUS HANGER STEAK W/ GRILLED ASPARAGUS, MASHED POTATOES & SAUCE AU POIVRE* 30

GRILLED NY STRIP STEAK W/ POMMES GRATIN DAUPHINOISE & RED WINE REDUCTION (BRANDT BEEF, BRAWLEY, CA.)* 44

EXECUTIVE CHEF ERIK NODELAND

*THIS MENU ITEM MAY BE COOKED TO ORDER CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR FRESH SHELL EGGS
MAY INCREASE YOUR RISK FOR FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**THIS MENU ITEM IS SERVED RAW