Starters

Wasabi Seared Calamari Steak  GF
Scallion Bamboo Rice, Sea Green Pesto, Sweet Chili Pickled Mustard Seeds
Toasted Sesame Beurre Blanc $13.95

Ahi Crudo*  GF
Cucumbers, Watermelon Radish, Osetra Caviar, Avocado Crème
Pomegranates, Fresno Chilis, Citrus Ginger & Carrot Vinaigrette $14.95

Crispy Berkshire Pork Belly  GF
Smokey AZ Tepary White Beans & Roasted Tomato Bacon Chowder
Braised Baby Kale, Apple Balsamic Syrup $15.50

Roasted Butternut Squash Agnolotti
Pumpkin Seed Chervil Pesto, Shaved Truffles, Parmesan, Micro Arugula $14.50

Lobster Bisque  GF
Caramelized Fennel Crème $12.95

Salads

Black Mission Fig & Micro Arugula
Fresh Mozzarella, Toasted Pine Nuts, Crispy Prosciutto
Grilled Focaccia Croutons, Black Fig Vinaigrette $14.95

Roasted Baby Beet & Citrus  GF
Frisée, Toasted Hemp Seeds, Goat Cheese, Basil Scented Quark Cheese
Blood Orange Balsamic Vinaigrette $13.95

Chopped Romaine  GF
Capicola, Roasted Tomatoes, Provolone, Kalamata Olives
Black Quinoa, Artichokes, Red Wine Parmesan Dressing $12.95

Hydroponic Bibb & Apple
Cinnamon Scented House Made Ricotta Cheese, Marcona Almonds, Toasted Crostini
Spiced Apple Gelee, Caramelized Apple Tarragon Vinaigrette $12.75
Entrées

Chef’s Daily Feature*

**Muscovy Duck Leg Confit**
Duck & Ricotta Cheese Ravioli, Baby Kale & Seasonal Mushrooms
Roasted Carrot Purée, Black Trumpet Mushroom Jus $35

**Seared Baja Striped Sea Bass***  GF
Smoked Tomato & Parmesan Risotto, Castlevetrano & Lemon Zest Tapenade, Charred Cauliflower, Baby Carrots, Roasted Garlic Basil Puree, Lemon Saffron Beurre Blanc $42

**Grilled Mustard & Soy Center-Cut Pork Chop***  GF
Aged Cheddar & Chive Rösti Potato, Sautéed Brussels Sprouts, Seared Cipollini Onion Caramelized Apple Purée, Grain Mustard Madeira Reduction $37

**Sherry & Butter Poached Maine Lobster**
Lobster Knuckle & Parmesan Basil Ravioli, Baby Kale, Romanesco Porcini Lobster Nage, Vanilla Parsnip Purée $65

**Center Cut New York Strip***  GF
Boursin Whipped Potatoes, Sautéed Brussels Sprouts, Caramelized Cipollini Onions Porcini Mushroom Purée, Pink Peppercorn Reduction $48
*enhance with Fresh Maine Lobster ½ Tail, Claw, & Lobster Ravioli for additional $49

**Red Wine Braised Lamb Shank**  GF
Herb Risotto, Feta, Scallions, Toasted Garlic, Baby Artichokes, Jus $39

**Seared Diver Scallops***  GF
Crispy Truffle Parmesan Polenta, Baby Turnips, Roasted Golden Beets, Hemp Seed Pesto & Roasted Butternut Squash Purée, Sherry & Dried Cranberry Olive Oil Emulsion $45

**Roasted Fulton Farms Chicken**  GF
Roasted Sweet Potato Hash, Onions, Pulled Confit Chicken Thighs, Poached Egg Crispy Chicken Skin, Natural Chicken Jus $32

**Grilled Filet Mignon***
Truffle Butter, Gorgonzola & Basil Grits, Roasted Shallots Sun Chokes Baby Carrots, Portabella Balsamic Demi $54
*enhance with Fresh Maine Lobster ½ Tail, Claw, & Lobster Ravioli for additional $49
Chef’s Tasting Menu
Chef’s seasonally inspired creations unique each day
Five Courses ~ $99 per person
Complement with Four Wine Pairings ~ $39.95

Sides
Boursin & Chive Pureed Potatoes GF $9.95
Braised Baby Artichokes GF $9.75
Lemon Brie Risotto with Dried Cranberry Jam GF $10.50
Sautéed Seasonal Wild Mushrooms GF $11.95
Roasted Fingerling Potatoes GF $9.90
Diver Scallop $10.75 each

Desserts
Tahitian Vanilla Bean Crème Brûlée GF
Fresh Berries $9.75

Opera Noir Orange GF
Almond Cake, Espresso Butter Cream
Blood Orange Sorbet $9.25

Nutty Chocolate GF
Chocolate Flourless Cake
Peanut & Coconut Ice Cream $9.50

Hazelnut Passionfruit Cheesecake
Praline Cremeux, Gianduja Chocolate $10.25

Berry Yuzu Tart
Kiwi, Berries & Yuzu Ganache
Toasted Meringue $8.95

Sorbet GF
Inquire about Chef’s Seasonal Selections $7.50

Ice Cream GF
Chocolate, Vanilla or Daily Feature $6.50
With Fresh Seasonal Berries $9.00

An automatic gratuity of 20% will be added to parties of 6 or more
*Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness