

## 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 \$9.50

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*