

Appetizers

Jumbo Lump Crab Cake, Mango, Mache, Chipotle French Dressing
14

Cornmeal Crusted Oysters, Micro Greens, Horseradish Cream
12

Beef Tenderloin Carpaccio, White Asparagus, Hen of the Woods
Truffled Olive Oil, Parmesan Chard
14

Heirloom Tomato Salad, Seedless Watermelon, Feta Cheese
12 Year Old Balsamic Vinegar, Mediterranean Fleur De Sel
14

5 Radish Salad, Slow Poached Anchovy, Romaine Hearts
Caesar Dressing, Focaccia Croutons
12

Sashimi Tuna Flower, Crispy Wontons, Pickled Cucumber, Wasabi Crème Fraiche
14

Baby Arugula, Endive, Drunken Goat Cheese
Poppy Seeds, Strawberry Vinaigrette, Hibiscus Syrup
10

Dinner

Red Chile Ribbons, Mushrooms, English Peas, Sweet Pepper Threads
Parmigiano Reggiano, Toasted Garlic, Touch of Cream
22

Farm Raised Coho Salmon, Fingerling Potatoes, Baby Spinach, Apple Smoked Bacon
Grain Mustard Bacon Vinaigrette
26

Sautéed Grouper Fillet, Rock Shrimp Scampi, Broccoli, Farro
Lemon Preserve, Dill Brown Butter
28

Pan Seared Sea Scallops, Imported Mushroom Ragout
White Truffle Oil, Mushroom Syrup
28

Herb Goat Cheese Stuffed Chicken Breast, Mustard Bread Crumbs
Braised Holland Leeks, Star Anise Dark Chicken Jus
24

Australian Lamb Top Sirloin, Chive Gnocchi, Haricot Vert
Sweet Peas, Pea Shoots, Lamb Sauce
32

Roasted Garlic Rubbed Black Angus Steak, Braised Swiss Chard
Cauliflower Potato Puree, Buttermilk Sweet Onion Rings, "House-made" Steak Sauce
36

All seafood prepared medium rare

Split plate charge \$10.00

20% Gratuity Added for Parties of 6 or More