



restaurant // lounge

## FIRST COURSE

### Seasonal Soup

Seasonal fresh market ingredients - priced accordingly

### Cheese & Tomato Salad

Heirloom cherry tomatoes, Mozzarella di bufala, spaghetti squash, smoked balsamic, 17

### Hamachi Niçoise

Compressed apple, capers, cucumber gelée, quail egg 14

### Charcuterie Plate

Chef's selection of house cured meats, patés & terrines 15

## MAIN COURSE

### Pappardelle

Ponderosa mushrooms, snow pea leaves, mustard brown butter, Parmigiano Reggiano 16

### Soft Shell Crab on a Bun

Sweet potato barbecue sauce, heirloom carrot coleslaw & potato salad 19



### Jerk Halibut

Cauliflower, green beans, corn, banana & sunchoke purée, lobster 26

### Lamb Souvlaki

Artichoke & feta cheese, black figs, chickpea crepe, fresh yogurt 24

### Smoked Cumbrae Farms Flank Steak

Onion Rings, Chef's salad, mushroom gravy 24

## SIDES

Salad 6

Frites Hazelnut aioli 9



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To make a \$5 donation kindly notify your server

3 Course Prix Fixe 40

Executive Chef: Ted Corrado Chefs de Cuisine: Michael Smith & Luigi Encarnacion



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