



# DINNER

## STARTERS

**Seasonal Soup 8. | Consommé 9.**  
**Oysters 21. GF**

Traditional Cucumber Mignonette

**Fruits de Mer 45. GF**

Oysters, Shrimp, Lobster

**Tuna Tartar 26. GF**

Avocado, Mango, Sea Salty Fingers

Lotus Root Chip, Yuzu Aioli

**Chicory & Kale Salad 19. GF | V**

Tender Kohlrabi, Granny Smith Apple, Carrots

Ricotta, Sunflower Seeds, Barolo Agrodolce

**Rainbow Panzanella 18. V**

Squash, Castelfranco, Arugula, Feta Cheese

Grapefruit, Sourdough Croutons, Citrus Vinaigrette

**Burrata 24. V | N**

Roasted Red Peppers, White Bean Puree

Focaccia Crostini, Pistachio Gremolata

**Caesar 16.**

Little Gem Lettuce, Garlic Croutons, Parmigiano

**Grilled Octopus 26. GF**

Cannellini Beans Puree, Tomatoes, Capers, Lemon

Oregano-Saffron Aioli

**Crab Cake AP 28. | MC 51.**

Jicama Coleslaw, Mango & Lime Salsa

## MAIN FARE

**Chef's Fish of the Day MP.**

**Za'atar Cauliflower 24. GF | V**

Beluga Lentils, Chickpeas, Spinach, Yogurt

**Fusilli Bolognese AP 23. | MC 36.**

Elk Ragu, Tomatoes, Red Pepper Flakes, Garlic

Pecorino Romano, Basil

**Mushroom Risotto AP 29. | MC 42. GF**

Italian Bacon, Radicchio, White Truffle Oil

**Shrimp Korma 32. N**

Coconut Curry, Cashews, Cauliflower, Fresno Chili

Lemon Grass Rice, Naan Bread

**Citrus Crusted Sea Scallops 48.**

Brussels Sprouts, Seasonal Squash

Organic Faro, Toasted Pumpkin Seeds

**Roasted Chicken 32.**

Root Vegetables, Lemon Orzo, Sage-Chicken Jus

**Duck Breast 42. GF | N**

Tuscan Kale, Caramelized Turnips, Walnuts

Vanilla Sweet Potato Puree, Huckleberry Sauce

**Rack of Lamb 63. GF**

Garden Ratatouille, Goat Cheese Polenta

Olive Tapenade, Fresh Rosemary

## PRIX FIXE MENU

59. Per Person

### Seasonal Soup

#### Caesar

Little Gem Lettuce, Garlic Croutons, Parmigiano

#### Mushroom Risotto GF

Italian Bacon, Radicchio, White Truffle Oil

### Za'atar Cauliflower GF | V

Beluga Lentils, Chickpeas, Spinach, Yogurt

#### Fluke GF

Heirloom Quinoa, Bok Choy, Edamame Beans

Red Curry Coconut Sauce

#### Roasted Chicken

Root Vegetables, Lemon Orzo, Sage-Chicken Jus

#### Prime Rib Au Jus GF

Smoked Bacon, Brussels Sprouts

Balsamic Pearl Onion, Garlic Potatoes

### Key Lime Pie

Graham Cracker Crust

#### Hasty Pudding GF

Warm Pudding, Molasses, Vanilla Ice Cream

#### Ice Cream & Sorbet GF

Vanilla, Strawberry, Rum Raisin, Chocolate

Mango, Raspberry, Sicilian Lemon

## FROM THE GRILL

**48 oz. Porterhouse For Two 155.**

### Filet Mignon 65.

Mushroom Bread Pudding, Wilted Spinach

Petit Seasonal Vegetables

Red Wine Sauce | Sauce au Poivre

#### Prime Rib Au Jus 51. GF

Smoked Bacon, Brussels Sprouts

Balsamic Pearl Onion, Garlic Potatoes

## SIDES

Garden Ratatouille 10. GF | V

Goat Cheese Polenta 10. GF | V

Garlic Fingerling Potatoes 10. GF | V

Sautéed or Creamed Spinach 12. GF | V

Wild Mushrooms 16. GF | V

**GF-Gluten Free | V-Vegetarian | N-Nuts**

*\*Please inform your server of any dietary restrictions or allergies.*

*Executive Chef David Haviland*