BLISS

SHARED / SMALL PLATES / SOUP

Oyster sliders; crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives 15

Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette 17

Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, micro salad, toasted baguette crisps, sea salt 16

Brown sugar cured soy glazed pork belly, kimchee, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews (contains shellfish) 15

East coast oysters on the half shell (1/2 doz.) cucumber mignonette, cocktail sauce, housemade crackers 23

Warm octopus, chorizo, green peppercorn, escabeche, carrot saffron emulsion, grapes, Marfa cherry tomatoes, puffed wild rice 18

Chilled tomato consommé, lemongrass, ginger, sliced Marfa cherry tomatoes, avocado, cilantro, green onion, olive oil 12

SALADS

Arugula, raddichio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette 12

Mint marigold roasted grapes, honeycrisp & jazz apple, frisee, watercress, candied walnuts, taleggio, apple cider honey vinaigrette 12

Iceberg lettuce wedge, candied bacon, Raindrop Farms heirloom tomatoes, celery, Mycella Blue cheese, roasted shallot vinaigrette, creamy bleu cheese dressing, buttermilk onion rings, herbs 13

Bibb lettuce, heirloom cherry tomatoes, English cucumber, avocado, red onion crispy prosciutto di Parma, roasted jalapeno ranch dressing 13

VEGETARIAN ENCHILADA

Masa crepe of roasted butternut squash, crimini mushrooms, cilantro, zucchini, bell peppers, poblano, eggplant, pepperjack & goat cheese, avocado, sundried tomato farro, Charro white beans, tomatillo chipotle sauce 25

GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepperjack-white cheddar Anson Mills grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc 31

SNAPPER / SHRIMP RISOTTO

Pan seared snapper, shrimp & sun dried tomato risotto, tomato buerre blanc, saffron buerre blanc, honshimeji mushrooms, asparagus, truffle caviar 38

WHOLE MEDITERRANEAN BRANZINO

Grilled & roasted whole Greek branzino, grilled artichokes, squash, zucchini, white bean puree, evoo, lemon 34

"PORK & BEANS"

Grilled & braised heirloom pork shank, Italian corona beans, applewood smoked bacon, grilled broccolini 29

LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with spicy Cajun dirty rice, caramelized onion & apple compote, turnip puree, braised greens, roasted vegetables, black pepper cider sauce 34

DUCK / FOIE GRAS

Grilled Szechuan peppercorn & five spice crusted duck breast, seared grade "A" foie gras, fennel, grapefruit, orange, frisee, snow peas, broccolini, whipped parsnip, orange ginger gastrique 38

BEEF TENDERLOIN

Grilled beef tenderloin, German tri color potato salad, baby heirloom tomatoes, asparagus, chimichurri, roasted red pepper puree 47

SHORT RIBS

Braised beef short ribs, buttery mashed potatoes, honey glazed carrots, snow peas, English peas, jus 36

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
$2.00 split charge on any split plate, $30.00 corkage service per bottle, 18% gratuity will be added to parties of 6 and more
Rude behavior will not be tolerated

Mark & Lisa Bliss, Proprietors

Tony Hernandez, Chef de Cuisine
Dorian Mills, Assistant General Manager
Daria Kossowska, Manager/Maitre d'Hotel