



BLISS

June 28, 2022

Chef's tasting menu

I

Charcuterie

Chef's selection of cured meats and cheeses

II

Hamachi Tostadas

Japanese Hamachi sashimi tostada, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

III

Sliders

Chicken fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

IV

Spanish Octopus

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

V

Gulf Red Snapper

Pan seared snapper, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar

VI

Beef Tenderloin

Pan seared beef tenderloin, potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, chimichurri

VIII

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, cashews, fleur de sel, caramel sauce
Goat cheese cheesecake, pistachio shortbread crust, mixed berry port sauce, pistachio brittle

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness

Mark and Lisa Bliss, Owners/Proprietor

Tony Hernandez
Chef de Cuisine

Dorian Mills
General Manager

Brittany Hill and Mary Swiger
Front of House Managers