SHARED/SMALL PLATES/SALADS

Brown sugar cured soy glazed pork belly, kimchi, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews 15

Braised & charred Spanish octopus, potatoes with Spanish chorizo, coriander dressing, salsa negra, green mole 18

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

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

Bouquet lettuce, heirloom cherry tomatoes, English cucumber, avocado, red onion, crispy prosciutto di Parma, roasted jalapeno ranch dressing 14

Roasted beef salad, candy cane beets, watercress, watermelon radish, Marcona almonds, goat cheese, strawberry vinaigrette 15

Kale Caesar, frisée, togarashi, parmesan, enoki mushrooms, Nuoc cham Caesar dressing 13

ENTREES

VEGETARIAN ENCHILADA
Masa crepe, eggplant, squash, cremini mushrooms, red onion, spinach, ancho, pepper-jack, field peas, chipotle cream sauce, achiote mushrooms, guacamole, roasted poblano farro, arugula & goat cheese 28

VEGAN PLATTER
Roasted cauliflower steak, broccolini, avocado puree, blanched cherry tomato with togarashi, asparagus, grilled zucchini & squash, sautéed mushroom and white bean puree, roasted red beet salad, pistachio, spinach quinoa with grapes & strawberry lemon vinaigrette 28

GEORGES BANK SEA SCALLOPS
Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeno cilantro beurre blanc 32

WHOLE MEDITERRANEAN BRANZINO
Grilled & roasted branzino, blanched brown butter cauliflower, heirloom tomatoes, capers, French beans, seeds 34

SHORT RIBS
Red wine braised beef short ribs, roasted garlic mashed potatoes, honey glazed carrots, zucchini & squash, horseradish crème fraîche 34

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, parsnip puree, Brussels sprouts, bacon, fennel, anisette, orange, citrus gastrique, strawberry sambal 39

BEEF TENDERLOIN
Pan seared beef tenderloin, whole grain mustard gold potato salad with bacon lardon, asparagus, chimichurri, roasted red pepper coulis 45

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
$2.00 split charge on any split plate, $45.00 corkage service per bottle, 20% gratuity will be added to parties of 6 and more, rude behavior will not be tolerated

Mark & Lisa Bliss, Proprietors
Tony Hernandez Dorian Mills Samuel Castillo
Chef de Cuisine General Manager Manager/Maître d’hôtel