



BLISS

STARTERS

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, cilantro salsa verde	17
Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato, shiso leaf	15
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, micro salad, toasted baguette crisps, sea salt	18
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing	18
East coast oysters on the half shell, (1/2 dozen) mignonette, cilantro, squid ink crackers	23
Soup: Roasted poblano corn chowder	11

SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey shallot vinaigrette	14
Manouri cheese salad, mixed greens, Asian pear, grapes, melon, yuzu vinaigrette, Thai basil oil	13
Kale Caesar, frisee, togarashi, parmesan, honshemeiji mushrooms, nuoc cham Caesar dressing, black sesame powder	14

ENTREES

VEGETARIAN BOWL

Farro bowl with roasted figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette	27
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GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeno cilantro beurre blanc	36
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NORWEGIAN SALMON

Pan seared sake marinated filet of salmon, Vaudovan spiced red quinoa & lentils, roasted vegetables, kale, Baby beets, avocado cucumber lemon dill relish	36
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B.B.Q. GULF SHRIMP & CRAB

Sautéed head on gulf shrimp, hot buttered crab, roasted tomatillo, poblano, jalapeno, cilantro risotto, New Orleans BBQ sauce	39
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MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing	36
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LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with dirty rice, celery root puree, caramelized onion & apple compote, braised greens, roasted vegetables, black pepper cider sauce	34
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BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, Honshimeiji mushrooms, candied carrots, sugar snap peas, horseradish crème fraiche	36
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DUCK / FOIE GRAS

Grilled duck breast, potato hash, pan seared foie gras, pomegranate salad, frisee, arugula strawberry sambal, huckleberry gastrique	39
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BEEF TENDERLOIN

Pan seared beef tenderloin, twice baked potato gratin, charred spring onion, blistered shishito peppers cherry tomatoes, chimichurri, roasted red bell pepper	46
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*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
 \$2.00 split charge on any split plate, \$35.00 corkage service per bottle* (restrictions apply) 20% gratuity will be added to parties of 6 and more
 Chef's Tasting Menu available Tuesday-Thursday, 7-courses, \$125/person

Mark & Lisa Bliss, Proprietors

Tony Hernandez
 Chef de Cuisine

Dorian Mills
 General Manager

Samuel Castillo
 Manager/Maitre d'hôtel