



# 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, toasted baguette crisps, sea salt	18
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing	18
Baked coconut curry gulf oysters, parmesan, cilantro bread crumb, Kalamata olive dust, lime	19
East coast oysters on the half shell, (1/2 dozen) mignonette, cilantro, squid ink crackers	23
Soup: Tomato dashi, house mozzarella, roasted heirloom cherry tomatoes, broccolini florets, chives	12

## SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey shallot vinaigrette	14
Manouri cheese salad, mixed greens, grapes, Asian pear, 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 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

Achiote honey glazed pan-seared salmon, heirloom tomato, roasted pineapple, jicama, tomatillo, cucumber, jalapeño water	36
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### B.B.Q. GULF SHRIMP & CRAB

Sautéed head on gulf shrimp, hot buttered crab, roasted tomatillo, 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, strawberry salad, frisee, arugula strawberry sambal, blueberry gastrique	39
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### AUSTRALIAN RACK OF LAMB

Grilled lamb, mint spring onion potatoes with asparagus, fiddlehead ferns, fig mole	48
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### BEEF TENDERLOIN AU POIVRE

Pan seared beef tenderloin, twice baked potato gratin, mushrooms, blistered shishito peppers green peppercorn brandy cream sauce	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/Maître d'hôtel