



# BLISS

## STARTERS

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| 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: Chilled watermelon, prosecco, mixed berries, jalapeño, ginger, mint  | 12 |

## SALADS

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| Watermelon salad, feta cheese, pink peppercorn, lavender, Kalamata olives, strawberries, cucumber, strawberry balsamic vinaigrette | 14 |
| Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey shallot vinaigrette                    | 15 |
| Manouri cheese salad, mixed greens, grapes, Asian pear, melon, yuzu vinaigrette, Thai basil oil                                    | 16 |
| Kale Caesar, frisee, togarashi, parmesan, honshemeiji mushrooms, nuoc cham Caesar dressing, black sesame powder                    | 15 |

## ENTREES

### VEGETARIAN BOWL

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

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| Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeno cilantro beurre blanc | 38 |
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### NORWEGIAN SALMON

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| 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

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

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| 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

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| 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

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| Roasted garlic mashed potatoes, Honshimeji mushrooms, candied carrots, sugar snap peas, horseradish crème fraiche | 38 |
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### DUCK / FOIE GRAS

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| 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

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| Grilled lamb, mint spring onion potatoes with asparagus, fig mole | 48 |
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### BEEF TENDERLOIN

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| Pan seared beef tenderloin, twice baked potato gratin, blistered shishito peppers, braised cauliflower florets, mushrooms, peri peri 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/Maitre d'hôtel