



BLISS

STARTERS

Oyster sliders; crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	15
Japanese Hamachi sashimi tostadas, roasted jalapeño 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	15
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing	18
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, toasted baguette crisps, sea salt	24
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: Crimini Mushroom with honshimeji, crème fraiche, porcini oil, chives	12

SALADS

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, honshimeji mushrooms, nuoc cham Caesar dressing, black sesame powder	15

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 jalapeño cilantro beurre blanc	42
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MONKFISH

Pan seared monkfish wrapped in prosciutto, wild mushrooms, crispy fideo, amatriciana sauce	39
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ALASKAN HALIBUT

Pan-seared, sautéed head-on blackened gulf shrimp, fried okra, maque choux	42
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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	37
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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	38
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BRAISED RABBIT

Wild mushrooms, creamy taleggio cheese polenta, truffle oil	48
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BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, honshimeji mushrooms, candied carrots, sugar snap peas, horseradish crème fraiche	39
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DUCK / FOIE GRAS

Grilled duck breast, butternut squash, pan-seared foie gras, strawberry salad, frisee, arugula strawberry sambal, blueberry gastrique	41
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BEEF TENDERLOIN

Pan-seared beef tenderloin, twice baked potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, au poivre sauce	52
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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