



# 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, shiso leaf	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	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
Coconut curry lentil soup, lemon crème fraîche, cilantro	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	38
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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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### 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	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, honshimeji mushrooms, candied carrots, sugar snap peas, horseradish crème fraiche	38
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### AUSTRALIAN RACK OF LAMB

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

Pan-seared beef tenderloin, twice baked potato gratin, blistered shishito peppers, braised cauliflower florets, mushrooms, peri peri sauce	48
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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

Rudy Souberbielle  
 Manager/Maître d'hôtel