

## Dinner

### Soups/Salads

Chef's Soup du Jour	6
Mixed Baby Lettuce Salad with Balsamic Vinaigrette and Goat Cheese Croutons	7
Caesar Salad with Garlicky Dressing	8
Grilled Asparagus, Shaved Speck, Micro Arugula and Black Tobiko with Brioche Crouton, a Lightly-Poached Egg and White Truffle Vinaigrette	14
Heirloom Cherry Tomatoes with Burrata Cheese, Micro Chervil, Verjus Vinaigrette and Aged Balsamic	10
Baby Spinach Salad with Fresh Strawberries, Ricotta Cheese, Pecans, Avocado and Beets with Honey Cinnamon Vinaigrette	9

### Starters

Artisan Cheese Plate with Seasonal Fruits and Accompaniments	14
Pecan Smoked Salmon with Lemon Crema, Red Onion, Avocado and Capers	12
Filet Mignon Beef Carpaccio, Micro Greens, Organic Tomato and Shallot Rings, with Roasted Garlic Aioli, Black Olive Tapenade and White Truffle Oil	13
Harissa Spiced PEI Mussels with Charred Yellow Tomato, Chorizo and Creamy Sweet Cilantro Vinaigrette	16
Fried Fromage d'Affinois with Homemade Strawberry Preserves, Arugula and Grilled Ciabatta	12
Citrus Seared Scallops with Micro Lemon Basil and Asparagus Twice	12
Green Chile Salmon & Shrimp Cakes with Citrus Jicama Slaw and Smoked Yellow Pepper Remoulade	12
Seafood Stuffed Poblano Pepper with Goat Cheese, Creamy Baja Sauce and Red Pepper Coulis	10
Seared Foie Gras on Brioche French Toast with Cognac Peach Reduction and Asian Caramel Pork Belly	21
Smoked Korean Style Baby Back Ribs with Spicy Red Chile Paste and Barely Pickled Cucumber Salad	14

### Entrees

Agnolotti stuffed with Smoked Chicken and Goat Cheese with Summer Peas, Heirloom Cherry Tomatoes, Tarragon Cream and Sweet Corn Oil	22
Grilled Beef Tenderloin with Chive Butter Crushed Yukon Gold Potatoes, Mushroom Demi Glace, Asparagus Prosciutto Salad and White Truffle-Bone Marrow Custard	29
Nori Wrapped Ahi Tuna Tempura with Soy-Ginger Vinaigrette, Asian Pear, Wasabi Aioli, Enoki Mushrooms and Sweet Brown Rice	28
Seared Ling Cod with Summer Corn-Basil Bisque, Fingerling Potato Salad and Julienne Jicama-Carrot Slaw	25
Grilled 16oz NY Strip with Hudson Valley Foie Gras Butter, Potato Gratin, Fried Shallot Rings and Micro Greens	32
Vegetarian Mushroom Enchiladas with Goat Cheese, Black Bean Puree, Organic Tomato, Avocado, Chipotle Crème Fraîche and Summer Squash	20
Coriander Seared Duck Breast with Black Cherry Gastrique, Summer Radishes, Basil Cous Cous and Sweet Plum Salsa	28
Shiitake Mushroom Crusted Scottish Salmon with Scallion Risotto, Asian Pomodoro and Tempura Haricot Vert	27
Pecan Crusted Smoked Pork Tenderloin with Southern Mustard Barbecue, Grilled Peaches, Wilted Spinach and Ricotta Black Peppercorn Grits	24

No split checks please An 18% Gratuity may be added to parties of 6 or more

Consuming raw or undercooked beef tenderloin, salmon, ahi tuna and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.