Starters

**Wasabi Seared Calamari Steak**  
GF  
Scallion Bamboo Rice, Sea Green Pesto, Sweet Chili Pickled Mustard Seeds  
Toasted Sesame Beurre Blanc $13.95

**Ahi Crudo**  
*GF  
Cucumbers, Watermelon Radish, Osetra Caviar, Avocado Crème  
Pomegranates, Fresno Chilies, Citrus Ginger & Carrot Vinaigrette $14.95

**Crispy Berkshire Pork Belly**  
GF  
Smokey AZ Tepary White Beans & Roasted Tomato Bacon Chowder  
Braised Baby Kale, Apple Balsamic Syrup $15.50

**Roasted Butternut Squash Agnolotti**  
Pumpkin Seed Chervil Pesto, Shaved Truffles, Parmesan, Micro Arugula $14.50

**Lobster Bisque**  
GF  
Caramelized Fennel Crème $12.95

Salads

**Black Mission Fig & Micro Arugula**  
Fresh Mozzarella, Toasted Pine Nuts, Crispy Prosciutto  
Grilled Focaccia Croutons, Black Fig Vinaigrette $14.95

**Roasted Baby Beet & Citrus**  
GF  
Frisée, Toasted Hemp Seeds, Goat Cheese, Basil Scented Quark Cheese  
Blood Orange Balsamic Vinaigrette $13.95

**Chopped Romaine**  
GF  
Capicola, Roasted Tomatoes, Provolone, Kalamata Olives  
Black Quinoa, Artichokes, Red Wine Parmesan Dressing $12.95

**Hydroponic Bibb & Apple**  
Cinnamon Scented House Made Ricotta Cheese, Marcona Almonds, Toasted Crostini  
Spiced Apple Gelee, Caramelized Apple Tarragon Vinaigrette $12.75
Entrées

Chef’s Daily Feature*

Muscovy Duck Leg Confit
Duck & Ricotta Cheese Ravioli, Baby Kale & Seasonal Mushrooms
Roasted Carrot Purée, Black Trumpet Mushroom Jus $35

Seared Baja Striped Sea Bass* GF
Smoked Tomato & Parmesan Risotto, Castlevetrano & Lemon Zest Tapenade, Charred Cauliflower, Baby Carrots, Roasted Garlic Basil Puree, Lemon Saffron Beurre Blanc $42

Grilled Mustard & Soy Center-Cut Pork Chop* GF
Aged Cheddar & Chive Rösti Potato, Sautéed Brussels Sprouts, Seared Cipollini Onion
Caramelized Apple Purée, Grain Mustard Madeira Reduction $37

Sherry & Butter Poached Maine Lobster
Lobster Knuckle & Parmesan Basil Ravioli, Baby Kale, Romanesco
Porcini Lobster Nage, Vanilla Parsnip Purée $65

Center Cut New York Strip* GF
Boursin Whipped Potatoes, Sautéed Brussels Sprouts, Caramelized Cipollini Onions
Porcini Mushroom Purée, Pink Peppercorn Reduction $48
*enhance with Fresh Maine Lobster ½ Tail, Claw, & Lobster Ravioli for additional $49

Red Wine Braised Lamb Shank GF
Herb Risotto, Feta, Scallions, Toasted Garlic, Baby Artichokes, Jus $39

Seared Diver Scallops* GF
Crispy Truffle Parmesan Polenta, Baby Turnips, Roasted Golden Beets, Hemp Seed Pesto & Roasted Butternut Squash Purée, Sherry & Dried Cranberry Olive Oil Emulsion $45

Roasted Fulton Farms Chicken GF
Roasted Sweet Potato Hash, Onions, Pulled Confit Chicken Thighs, Poached Egg
Crispy Chicken Skin, Natural Chicken Jus $32

Grilled Filet Mignon*
Truffle Butter, Gorgonzola & Basil Grits, Roasted Shallots Sun Chokes
Baby Carrots, Portabella Balsamic Demi $54
*enhance with Fresh Maine Lobster ½ Tail, Claw, & Lobster Ravioli for additional $49
Chef’s Tasting Menu
Chef’s seasonally inspired creations unique each day
Five Courses ~ $99 per person
Complement with Four Wine Pairings ~ $39.95

Sides
Boursin & Chive Pureed Potatoes GF $9.95
Braised Baby Artichokes GF $9.75
Lemon Brie Risotto with Dried Cranberry Jam GF $10.50
Sautééed Seasonal Wild Mushrooms GF $11.95
Roasted Fingerling Potatoes GF $9.50
Diver Scallop $10.75 each

Desserts
Tahitian Vanilla Bean Crème Brûlée GF
Fresh Berries $9.25

Maple & Pear GF
Maple Custard, Riesling Pear Sorbet $9.50

Caramel Glacage Espresso Cheesecake
Gingersnap Crust, Pumpkin Cake $9.25

S’mores
Chocolate Glaze, Cinnamon Graham Crème, Toasted Mallow $9.75

Chocolate, P.B. & Banana GF
Banana Rum Gelato, Peanut Butter & Honey $9.95

Sorbet GF
Inquire about Chef’s Seasonal Selections $7.50

Ice Cream GF
Chocolate, Vanilla or Daily Feature $6.50
With Fresh Seasonal Berries $9.00

An automatic gratuity of 20% will be added to parties of 6 or more
*Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness