

## Appetizers

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Oyster 3  
Jumbo Shrimp 6  
With champagne mignonette and lemon
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5 Spiced-Roasted Butternut Squash Soup 8  
with cream
- 


Organic Baby Mixed Green Salad 10  
with cucumber, kalamata olives and aged orange blossom vinaigrette
- 


Roasted Baby Beets Salad 12  
with roasted nuts, frisee and white balsamic vinaigrette
- 


Mizuna and Frisee Salad 12  
with asian pear and 50 year aged balsamic vinaigrette
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Seared Diver Scallops 16  
with pancetta, chanterelle mushroom, pearl onions and truffle essence
- 
Yellowfin Tuna Tartare 14  
with avocado, cucumber and chili vinaigrette

## Main Course

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Gluten Free Pasta 19  
with tomatoes, kalamata olives, capers and roasted garlic  
add shrimp 6  
add chicken 5
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Pumpkin Ravioli 22  
with butternut squash sauce and asparagus
- 
Free Range Chicken Breast 26  
with lemon, baby arugula and parmesan polenta
- 
Grilled Hawaiian Swordfish 33  
with lemon basmati risotto, basil essence, olive tapenade and roasted pepper
- 
Flat Iron Steak 39  
with potato puree and herb butter
- 
Mushroom Risotto 21  
with parmesan cheese and truffle essence
- 

Grilled Asparagus and Baby Carrots 21  
with polenta and balsamic reduction
- 

Grilled Portobello Mushroom and Cremini Mushroom Ragu 21  
with spätzle, pearl onions and natural burgundy reduction
- 
Basmati 21  
with chanterelle mushroom and grilled asparagus


 Vegetarian, 
 
 Vegan & 
 
 Gluten Free

A 3.5% surcharge will be added to all Guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.