



ARTISAN BREAD & SALTED BUTTER

Starters

MEDITERRANEAN GREEK SALAD ^{GF,V}

ROMAINE | TOMATO | CUCUMBER | RED ONION | FETA CHEESE
PEPPERONCINI | KALAMATA OLIVES | CITRUS-OREGANO VINAIGRETTE

TOASTED CHEESE RAVIOLI

MARINARA | PARMESAN | BASIL AIOLI

BURRATA & SPICED FIGS ^{GF}

CRISPY PANCETTA | POMEGRANATE | BLUSH VINAIGRETTE

SPANISH OCTOPUS & CHORIZO SPICED PORK BELLY ^{GF}

AGED CHORIZO & POTATO | SALSA VERDE | CHARRED TOMATO | LEMON GEL

BEEF KEBABS (SOUVLAKI) ^{GF}

BEEF TENDERLOIN | CUCUMBER SALAD | FETA | TZATZIKI | HARISSA AIOLI

ARANCINI

BUTTERNUT SQUASH | BRAISED FALL MUSHROOMS

Entrées

CHEF'S CATCH

EVER-CHANGING FEATURE HIGHLIGHTING LOCALLY SOURCED SEASONAL SEAFOOD & PRODUCE

CRISPY DUCK CONFIT

PARSNIP | SAVOY CABBAGE | CELERIAC | RED CURRANT JUS

BRAISED PORK SHANK ^{GF}

ROASTED ROOT VEGETABLES | SAGE APPLE JUS

CREAMY BASIL TORTELLINI WITH CHICKEN

GRILLED CHICKEN BREAST | TOMATO & BASIL SAUCE | PARMESAN

***BEEF FILET** ^{GF}

ROASTED FINGERLING POTATOES | CRISPY BRUSSELS SPROUTS WITH APPLE BALSAMIC | HARISSA AIOLI | RED WINE DEMI

SEARED SALMON ^{GF}

LOBSTER RISOTTO | BUTTERNUT SQUASH & KALE | TARRAGON BUTTER SAUCE

CAULIFLOWER "STEAK" ^{GF,V}

CURRY | LENTIL EMULSION | BLACK GARLIC | CRISPY CHICKPEAS | PICKLED GOLDEN RAISINS
CHOICE OF: SHRIMP | CHICKEN | VEGAN "CHICKEN"

Desserts

PUMPKIN CRÉME BRULE ^{GF}

ALMOND BISCOTTI

SORBETTO TRIO ^{GF}

SEASONAL SORBETS | LOCAL BERRIES | CITRUS ZEST

FLOURLESS CHOCOLATE CAKE ^{GF}

RASPBERRY | VANILLA CHANTILLY | COCOA NIBS

BANANAS FOSTER CHEESCAKE

RUM CARAMEL | CARAMELIZED BANANAS & WHITE CHOCOLATE GANACHE

TIRAMISU

KAHLUA CHANTILLY | COFFEE ANGLAISE

VEGAN & GLUTEN FREE TIRAMISU AVAILABLE UPON REQUEST

****COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.***

***** Please be advised that our food may come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish, or sesame. Please ask your server if you have any concerns.*****

***V = dishes that are or may be prepared vegan
GF = dishes that are or may be modified to be gluten friendly***