



### ARTISAN BREAD & SALTED BUTTER

## Starters

### MEDITERRANEAN GREEK SALAD <sup>GF, V</sup>

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

### TOASTED CHEESE RAVIOLI

MARINARA | PARMESAN | BASIL AIOLI

### BURRATA SALAD WITH PEAR AND PROSCIUTTO <sup>GF</sup>

ROASTED PEAR | DRIED CRANBERRY | APPLE CIDER VINAIGRETTE | ARUGULA

### SPANISH OCTOPUS & CHORIZO SPICED PORK BELLY <sup>GF</sup>

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

### BEEF KEBABS (SOUVLAKI) <sup>GF</sup>

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

### ARANCINI

BUTTERNUT SQUASH | BRAISED WINTER MUSHROOMS

## Entrées

### CHEF'S CATCH

EVER-CHANGING FEATURE HIGHLIGHTING LOCALLY SOURCED SEASONAL SEAFOOD & PRODUCE

### CITRUS INFUSED DUCK BREAST <sup>GF</sup>

SWEET POTATO | WINTER VEGETABLES | BROCCOLINI | DATE | BLOOD ORANGE DEMI

### BEEF BOURGUIGNON <sup>GF</sup>

BUTTER WHIPPED POTATOES | CIPOLLINI ONIONS | BURGUNDY WINE JUS

### CREAMY BASIL TORTELLINI WITH CHICKEN

GRILLED CHICKEN BREAST | TOMATO & BASIL SAUCE | PARMESAN

### \*BEEF FILET <sup>GF</sup>

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

### SEARED SALMON <sup>GF</sup>

LOBSTER RISOTTO | BUTTERNUT SQUASH & KALE | TARRAGON BUTTER SAUCE

### CARAMELIZED ONION RISOTTO <sup>GF, V</sup>

GRUEYERE CHEESE | CRISPY LEEKS | CONFIT ONIONS  
CHOICE OF: SHRIMP | CHICKEN | VEGAN "CHICKEN"

## Desserts

### PINEAPPLE 'UPSIDE DOWN CAKE'

CHERRY | VANILLA CAKE | AMARENA GELATO

### SORBETTO TRIO <sup>GF</sup>

SEASONAL SORBETS | LOCAL BERRIES | CITRUS ZEST

### FLOURLESS CHOCOLATE CAKE <sup>GF</sup>

RASPBERRY | VANILLA CHANTILLY | COCOA NIBS

### CINNAMON ROLL CHEESECAKE <sup>GF</sup>

SNICKERDOODLE COOKIE | BROWN SUGAR CINNAMON SWIRL

### 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**