



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 SALAD WITH PEAR AND PROSCIUTO ^{GF}
ROASTED PEAR | DRIED CRANBERRY | APPLE CIDER VINAIGRETTE | ARUGULA

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 WINTER MUSHROOMS

Entrées

CHEF’S CATCH
EVER-CHANGING FEATURE HIGHLIGHTING LOCALLY SOURCED SEASONAL SEAFOOD & PRODUCE

CITRUS INFUSED DUCK BREAST ^{GF}
SWEET POTATO | WINTER VEGETABLES | BROCCOLINI | DATE | BLOOD ORANGE DEMI

BEEF BOURGUIGNON ^{GF}
BUTTER WHIPPED POTATOES | CIPOLLINI ONIONS | BURGUNDY WINE 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

CARAMELIZED ONION RISOTTO ^{GF,V}
GRUYERE CHEESE | CRISPY LEEKS | CONFIT ONIONS
CHOICE OF: SHRIMP | CHICKEN | VEGAN “CHICKEN”

Desserts

PINEAPPLE ‘UPSIDE DOWN CAKE’
CHERRY | VANILLA CAKE | AMARENA GELATO

SORBETTO TRIO ^{GF}
SEASONAL SORBETS | LOCAL BERRIES | CITRUS ZEST

FLOURLESS CHOCOLATE CAKE ^{GF}
RASPBERRY | VANILLA CHANTILLY | COCOA NIBS

CINNAMON ROLL CHEESECAKE ^{GF}
SNICKERDOODLE COOKE | 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*