

Appetizers

Seared Scallops
Basil Pesto, Tangerine, Celeriac Purée

Spicy Tar Tar
Crispy Rice, Avocado, Sriracha Aioli

Broccoletti
House Hummus, Za'atar, Ricotta, Roasted Chickpea, Rose Harissa, Lemon

Mussels
White Wine, Garlic, Torn Basil, Charred Bread

Spring Rolls
Carrot, Red Cabbage, Yellow Bell Peppers, Daikon Radish, Cilantro, Basil

Wild Shrimp Cocktail
House Cocktail Sauce, Horseradish, Lemon

Salads

(Add a Short Rib, Steak, Chicken, Scallops, Shrimp, Salmon)

Spring w/ Blueberries, Almonds, Goat Cheese, Red Onion, Red Wine Vinaigrette, Basil

Beets w/ Honey Vinaigrette, Soft Boiled Egg, Grilled Onion, Avocado, Herbs de Provence

Chicory w/ Grilled Peach, Gorgonzola Dolce, Cider Vinaigrette, Pumpkin Seed

Kale Caesar w/ Anchovy, Crouton, Asiago, Lemon

Entrees

Champagne Risotto
Garlic and Local Mushrooms

Fresh Pappardelle
Tomato, Shaved Parmigiana, Basil, Olive Oil

(Add a Short Rib, Steak, Chicken, Scallops, Shrimp, Salmon)

Short Ribs
Mascarpone Polenta with Char Grilled Leeks, Seasonal Vegetables

Market Steak
Creamed Potatoes in Whey, Haricot Vert, Caramelized Onions, Gorgonzola Fondue, Demi

Airline Chicken
Baby Spinach, Blended Potato Purée, Roasted Red Pepper Veloute

Faroe Island Salmon
Celeriac Puree, Crispy Leeks, Orange Glazed Beurre Monte