

NINE DAYS SPECIAL MENU

APPETIZERS

SOUP OF THE DAY

Daily Composed Soup
\$14

EGGPLANT

Roasted eggplant & Tahini,
pinenuts, pomegranate
\$20

CAULIFLOWER

Sweet potato tahini,
salsa pico de gallo
\$20

TUNA TARTAR

Pilpelshuma, capers, red
onions, Kalamata dust,
crostini
\$26

TUNA TATAKI TACOS

Seared tuna flour tortillas,
red cabbage slaw, Jalapeo
aioli, pickled onions
\$26

HOUSE CURED SALMON GRAVLAX

Fennel Orange Slaw, Chive
Cream, Crispy Capers
\$26

SALMON AVOCADO AND BEET TARTAR

Salmon, Roasted Beets, Avocado,
Jalapinos, Crispy Shallots,
honey lemon dressing
\$26

FLATBREAD

TUNA

Pilpelshuma, capers,
Kalamata Olives
\$24

MEDITERRANEAN VEGETABLE

Zucchini, Eggplant, Red peppers, Caramelized
Onion, Tomatoes, Kalamata olive
\$22

GATHERED GREENS

Green leaf, Arugula, romaine,
radicchio, carrot, Cherry Tomato,
Cucumber, Lemon Vinaigrette
\$20

SALADS

CAESAR

Romaine hearts, Focaccia
Croutons, Oven Dried Cherry
Tomato, red onion Caesar
Dressing
\$22

HEIRLOOM CHERRY TOMATO SALAD

Heirloom Cherry Tomatoes,
Cucumber, Beet Puree,
Parsnip Puree, Basil
Vinaigrette
\$26

ASIAN TUNA

Carrots, Beets Parsnip,
Cilantro, Sesame Miso
Vinaigrette
\$34

HERB & NUT

Fresh herbs, almonds, sunflower
seeds, sesame, pecans, dried
cranberries, grilled peaches,
date syrup dressing
\$26

BUTTERNUT SQUASH RAVIOLI

Herb puree, gremolata, veggie
demi-glace, pine nuts, herb
bread crumbs
\$42

ENTRÉES

PENNE PRIMAVERA

Eggplant, Zucchini, Peppers,
tomatoes and Spinach tossed
with Arugula Pesto
\$32

MISO GLAZED SALMON

Sautéed Swiss chard, spinach,
Garlic, cauliflower Puree,
matcha dust
\$45

BRANZINO

Coconut cream, turmeric,
crispy apples, leeks, cilantro
\$47

TUNA STEAK

Parsnip Puree,
Grilled Asparagus,
glazed smoked carrots
\$49