



APPETIZERS

CAESAR SALAD

ROMAINE HEARTS, GRILLED CROUTONS,
CREAMY CAESAR DRESSING, GARLIC CAPER DUST

YELLOW & RED BEET SALAD

BEET COULIS, RADISH, BALSAMIC, PECAN CRUMBLE

GRILLED PORTOBELLO SALAD

ARUGULA, FARRO, TOMATO, CUCUMBER & BALSAMIC

SMOKED FISH TASTING

TOASTED BRIOCHE

SALMON CARPACCIO

CAPERS, SHALLOTS, FENNEL, LEMON VINAIGRETTE

YELLOWTAIL HAMACHI CRUDO

YUZO, SOY, AVOCADO MOUSSE

SPICY TUNA TARTARE

YELLOWFIN TUNA, SESAME, AVOCADO,
GINGER DRESSING, SWEET SOY

SEARED YELLOWFIN TUNA

AVOCADO MOUSSE, EGGPLANT CREMA, HARISSA,
CILANTRO OIL

* CRISPY EGGPANT NAPOLEON

FRESH TUNA BOLOGNESE, SMOKED
ALMOND RICOTTA

CHILEAN SEA BASS SPRING ROLL

SPICED SWEET SOY

CHILLED GREEN GAZPACHO

ALMOND MILK, CUCUMBER, RED FINGER CHILES

SUMMER CORN SOUP

GREEN GARLIC & FRESH SUMMER TRUFFLES

ENTREES

BRANZINO "A LA PLANCHA"

QUINOA, MEDJOL DATES, CUCUMBER, HERBS,
AGED BALSAMIC, LEMON OIL

GRILLED SALMON

ARTICHOKE VINAIGRETTE, SAUTEED SPINACH,
TOMATO CONFIT, CRISPY ARTICHOKE

MISO MARINATED BLACK COD

ASIAN VEGETABLES, SHIITAKE MUSHROOMS.

WILD STRIPED BASS

HEIRLOOM TOMATO "PANZANELLA" SALAD, GARLIC
CRUTONS, OLIVES, PESTO

CHILEAN SEA BASS WELLINGTON

MUSHROOM DUXELLES, PUFF PASTRY,
TRUFFLED CASHEW CREAM

* HAND CUT TAGLIATELLE PASTA

FRESH TUNA BOLOGNESE, SMOKED
ALMOND RICOTTA

SIDES

French Fries

Truffle Fries

Cauliflower

Mixed Vegetables

Baby Spinach

Assorted Greens Salad

Fingerling Potato

French String Beans

*CONTAIN WINE

