

# NINE DAYS MENU

## STARTERS

### FISH TACOS

Jicama slaw, Ramp remoulade  
16

### AHI TUNA TACOS

Guacamole, Scallion, Sesame  
24

### KALE GNOCCHI

Hen of the woods mushroom,  
Truffle honey, Kale chip  
17

### PLANTAIN CRISPS

Beet hummus  
12

### POKE

Ahi Tuna, Avocado, Scallion,  
Chili, Sesame  
27

### FISH AND CHIPS

Cajun beer battered grouper,  
Homemade Old Bay potato chips  
19

### TUNA TARTARE

Chive, Shallot, Jalapeno,  
Lime soy marinade, Scallion  
23

## SALADS

### HEIRLOOM TOMATO SALAD

Balsamic dressing,  
Pickled ramp, Pesto, Romesco  
14

### RADDICCHIO QUINOA SALAD

Shaved heirloom carrot, Red onion,  
Peppadew peppers, Balsamic, Sugar snap peas  
16

### KALE ROMAINE SALAD

Garlic crouton, Smoked cured egg yolk,  
Toasted almond, Creamy lemon dressing  
14

### KANI SALAD

Cucumber, Apple,  
Fried avocado, Ginger dressing  
15

For parties of 5 or more, 18% gratuity will be added to the bill

WARNING: Nut Disclaimer

Some of our products contain nuts, are nut products, or may have been produced in an environment where these ingredients are used in other products.

# FISH ENTRÉES

## WHOLE RED SNAPPER

Bamboo risotto, Red pepper corn relish, Pea purée  
44

## CHILEAN SEA BASS

Mango salsa, Asparagus purée  
48

## OLIVE OIL POACHED HALIBUT

Fingerling, Leek, Lemongrass broth  
42

## ROASTED SALMON

Purple rice, Romesco, Charred baby carrots  
35

## SIDES

FOREST MUSHROOMS 9

TRUFFLE STEAK FRIES (BLACK SEA SALT) 9

GRILLED ASPARAGUS 11

FRENCH FRIES/SPICY FRIES 6

HOUSE SALAD 9

## DESSERTS

### CAST IRON COOKIE SOUFFLE

Chocolate chip, double chocolate chip,  
Candied peanuts, Ice cream  
16

### BANANA BREAD PUDDING

Brûléed banana, Cinnamon sugar, Ice cream  
16

### RHUBARB EXPLOSION

Chili pickled rhubarb, Orange caramel  
11

### BISCOLITI CREAM PUFF PASTRY

Cinnamon sugar puff pastry, Biscoloti cream,  
Candied hazelnut  
17

### 12 LAYER CHOCOLATE MOUSSE

Chocolate chiffon cake, Chocolate ganache  
19

ICE CREAM

6