



## APPETIZERS

### GRILLED ASPARAGUS *gf, veg opt, nut opt*

*Prosciutto, fig-raisin chutney, marcona almonds, micro greens, romesco sauce, shaved manchego 20*

### SPRING BERRY SALAD *gf, veg/v opt, nut opt*

*Bibb lettuce, toasted walnuts, maytag blue cheese, raspberry vinaigrette 17*

### MARINATED RED BEETS *gf opt, veg/v opt*

*Baby arugula, roasted artichokes, hearts of palm, panko crusted goat cheese, meyer lemon vinaigrette 18*

### ROMAINE "CAESAR" SALAD *gf opt*

*Shaved Parmigiano Reggiano, ciabatta croutons, classic dressing 16*

### CRISPY CALAMARI & ARTICHOKEs

*Roasted red peppers, kalamata olives, lime "caesar" aioli 22*

### PARISIENNE GNOCCHI "FRICASSE" *veg opt*

*Asparagus, peas, wild mushrooms, tuscan kale-leek, ramp beurre fondue 18*

### GRILLED SPANISH OCTOPUS *gf opt*

*Roasted red peppers, crispy potatoes, kalamata olives, capers, saffron aioli 28*

### SPICY TUNA TARTARE *gf opt*

*Guacamole, shallot crème fraiche, sriracha mayo, crispy corn tortillas 26*

*Gluten free-gf      Vegetarian-veg      Vegan-v      Optional-opt      Nut- contains nuts*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions**

## ENTRÉES

### PACCCHERI "BOLOGNESE" *nut opt*

*Cabernet braised beef ragout, fresh ricotta, arugula pesto 30*

### PORTABELLA MUSHROOM-GREEN LEEK STRUDEL *veg*

*Crispy phyllo, fine string beans, mushroom truffle sauce 28*

### ROASTED GOFFLE CHICKEN BREAST "MARSALA" *gf*

*Wild mushrooms, spinach, truffle whipped potatoes, marsala wine sauce 35*

### SAUTEED SEA SCALLOP "JAMBALAYA" *gf*

*Shrimp, chorizo sausage, south carolina red rice, roasted red peppers, garden peas, cajun tomato broth 45*

### PAN ROASTED STEELHEAD TROUT

*Cauliflower puree, haricot verts, peas, meyer lemon caper butter sauce 42*

### GRILLED FILET MIGNON "STEAK FRITES" *gf opt*

*Parmigiano-truffle fries, wild mushrooms, spinach, foie gras butter, tarragon demi 56*

### GRILLED GRAN RESERVE PORK CHOP *gf opt*

*Smoked bacon-shallot-potato hash, braised red cabbage, roasted brussel sprouts, Spring berry relish 43*

## SIDES

BRAISED RED CABBAGE	14	ROASTED BRUSSEL SPROUTS	14
PARMIGIANO-TRUFFLE FRIES	13	CREME FRAICHE MASHED	14

***Not all gluten free options or optionals are celiac friendly.***

***Please inform your server of any allergies/dietary restrictions.***

***Sharing/Splitting Entrees charge \$6.00      Cake slicing fee \$3.50 per slice for outside cakes.***

***Parties of 6 or more are subject to a twenty percent gratuity.***

*Executive Chef/Owner Adam Weiss*

