



Appetizers, Salads and Soups

Toasted panna rustica with sundried tomato, olive, roasted red peppers, roasted garlic cloves, warmed chevré and extra virgin olive oil... 12

Macadamia and plantain encrusted shrimp and lobster cakes, caramelized pineapple-harrisa vingette, cucumber chutney ... 16

Warm middle eastern chick pea and yogurt dip with grilled naan, lemon oil and fresh mint ... 8

Romaine hearts with heirloom tomatoes white beans, roasted red peppers, olives, feta and pinenuts tossed with roasted garlic oil, lemon and balsamic reduction... 8/12

Artisan greens with assorted vegetables, walnuts, gorgonzola, walnuts and a citrus, dijon and white champagne vinaigrette ... 8/12

Cup or Bowl of Soup du jour ... 3/ 5

Main plates

Southwestern seared salmon over sweet potato, black bean and cotija cheese enchiladas with fried green tomato, avocado, chili- citrus vinaigrette and chipotle aioli ... 26

American shrimp scampi style saute with heirloom tomatoes, dried apricots, local tuscan kale, imported black spaghetti then finished with pecorino romano and macadamias... 24

Pan roasted barrel cut angus filet over lobster and chive mashed potatoes with asparagus, roasted portabellos, puff pastry and white truffle sherry reduction ... 39

Grilled duck breast, wild mushroom ravioli, broccoli and crimini mushrooms in a tomato, basil and marsala wine sauce with gorgonzola and pecans ... 26

Herb roasted free range chicken breast over wild rice and andouille sausage, bread pudding with artisan cauliflower and parsley - pinenut pesto oil ... 25

Grilled butcher cut pork chop caramelized onion and cheddar polenta with green beans, granny smith apple and fresh berry - port wine gastrique ... 25

Stir fried curried tofu with chick peas, assorted vegetables, cashews, biriyani rice and pappadam ... 15