



Appetizers

Mixed Greens

Shaved Radish, House Pickled Onion & Lemon "Vinaigrette" 7

Chilled Roasted Beet Soup

Pistachio & Crème Fraiche 7

Caesar Salad

Romaine Lettuce, Garlic Croutons, Anchovy,
& Parmagiano Reggiano 9

Spring Vegetable Salad

Arugula, Baby Artichokes, Asparagus, Fava Beans
Creamy Goat Cheese Dressing 9

Tapas

Seared Scallop Crostini with Carmalized Shallots
Pimenton Roasted Chicken Stuffed Mushrooms & Salsa Verde 12

Citrus Dusted Maryland Soft-shell Crab

Grilled Asparagus & Sauce Gribiche 12

Buffalo Carpaccio

Black Pepper, Arugula, Balsamic & Caper Aioli 15

Frito Misto

Flash Fried Calamari, Shrimp, White Anchovies & Halibut
Baby Artichokes & Lemon Aioli 12

New Mexico Artisan Cheese Plate

The Old Windmill Dairy Chevre, *South Mountain Dairy* French Style Aged Goat Cheese,
Sweetwoods Dairy "Tazon de Lanto" 60 Day Aged Sheep & Goat's Milk Cheese,
Wildflower Honey & Crostini 15

Amavi sources many of its ingredients locally.
Please refer to our "Farm to Restaurant" card to see what we are featuring today.