

Main Course

Beet & Chevre Tortelloni

Roasted Fennel, Baby Beets, Swiss Chard & Tazon de Lanto 18

Pan Seared Alaskan Halibut

Sweet Pea Risotto & Gremolata 28

Seared Scallops & Shrimp

Fava Beans & Sugar Snaps, Grilled Spring Onion, & Romesco Sauce 30

Olive Crusted Wild King Salmon "Nicoise"

Heirloom Cherry Tomatoes, Haricot Verts, New Potatoes & Anchovy 28

Pollo al Mattone

Roasted Organic Free Range Chicken
Pancetta, Capers & House Preserved Lemon 25

Grassfed Lamb Ragu

Spinach Pappardelle, Cherry Tomatoes, Baby Artichokes & Pecorino Romano 24

Grilled Kurobuta Pork Chop

Sautéed Greens with Pancetta, Blue Corn Polenta Cake & Onions Agrodolce 30

Grilled Bavette Steak

Panzanella with Cherry Tomatoes, Aged Provolone,
Arugula, Basil & Balsamic 26

Pan Seared Ribeye

Sautéed Asparagus & Mushrooms, Pommes Anna & Hollandaise 32

Sides

Blue Corn Polenta Cakes
Sherry Grilled Asparagus
Sautéed Greens with Pancetta & Garlic
Sautéed Sugar Snap Peas
Roasted New Potatoes

6

Executive Chef - Megan Tucker

Please allow a 20% gratuity to be added to parties of five or more