

## APPETIZERS

**Soup of the day** \$8.00

Please ask your server for Chef's daily selection.

**Stuffed Dates** \$18.00

Dates stuffed with herbed goat cheese and walnuts, baked and drizzled with thyme honey

**House Made Chips** \$20.00

Hand cut potato chips, crumbled bleu cheese, truffle oil, and homemade balsamic reduction.

**Truffle Arancini Balls** \$ 21.00

Creamy Arborio rice mixed with truffles, stuffed with warm goat cheese and mushrooms. Served with a 3 cream cheese sauce.

**Seared Tuna Tataki\*** \$ 25.00

Seared Ahi tuna, soy ginger sauce. Topped with mango, avocado wasabi puree, and spicy mayo. Garnished with micro cilantro.

**Avocado Toast** \$ 16.00

Toasted sourdough, mashed avocado, tomato confit, arugula, pickled red onion, and feta. Drizzled with balsamic glaze.

Add Poached egg \$3

## SALADS

**Fresh Burrata** \$ 30.00

Fresh Italian Burrata on top of homemade fig jam, green apple, surrounded by arugula, toasted almonds, and drizzled with truffle honey and balsamic glaze.

**Tuna Tataki Salad\*** \$ 32.00

Fresh arugula topped with seared ahi tuna tataki, sliced avocado, cucumber, mango, cherry tomato, and red onion. Finished off with crispy tortilla strips, spicy mayo, sesame seeds, and a ginger soy dressing.

**Pear and Bleu Cheese Salad** \$ 24.00

Arugula base, topped with crumbled bleu cheese, toasted walnuts, and poached pears. Served with a tangy dijon mustard vinaigrette.

Add Salmon \$16

## MAIN COURSE

**Croque Monsieur** \$ 26.00

Sliced sourdough toast layered with a creamy bechamel sauce, smoked salmon, herbed goat cheese, topped with melted gruyere cheese.

**Primevera Flatbread** \$ 24.00

Homemade flatbread topped with roasted red pepper and tomato sauce, sundried tomatoes, fresh mozzarella, and arugula, drizzled with balsamic and sprinkled with parmesan cheese.

**Black Truffle Flatbread** \$ 26.00

Homemade flatbread topped with caramelized onions, mushrooms, and creamy truffle burrata sauce. topped with melted cheese, arugula, and balsamic drizzle.

**Pesto and Vegetable Panini** \$ 22.00

Sourdough, fresh pesto, roasted seasonal vegetables, and our specialty cheese blend.

**Tuna Tataki Flatbread\*** \$ 29.00

Crispy flatbread topped with homemade teriyaki sauce, sliced avocado and feta, then finished off with sliced seared ahi tuna tataki, micro greens and spicy mayo.

**Linguini with Pesto Sauce** \$ 26.00

Linguini pasta with our house made pesto sauce and congit tomatoes and garlic. Parve or Dairy.

Add Salmon \$16

## CREATE YOUR OWN BOWL

Our hunger satisfying bowls come accompanied with fresh vegetables, feta cheese, and avocado. You choose your base, protein, and favorite house made sauce.

### Choose Your Protein

Pan Seared Salmon \$28

Tuna Tataki\* \$28

Poached Eggs \$20

### Choose Your Base

Arugula or Jasmine Rice

### Choose Your Sauce

Cilantro Lime Aoli

Soy Ginger

House made Spicy Mayo

## DRINKS

**Espresso** \$ 4.00

**Cappuccino** \$ 6.00

**Americano** \$ 5.00

**Latte** \$ 7.00

**Bottled Water** \$ 4.00

**Soda** \$ 4.00

\*Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*A 20% service fee will be added to parties of 6 or more for your convenience.