



# Dinner Menu

## Appetizers

- HOUSE MADE CHIPS** 22  
*Hand cut potato chips, crumbled bleu cheese, truffle oil, and balsamic drizzle.*
- POTATO GALLETA** 24  
*Crispy potato pancake topped with melted camembert and creme fraiche. Stone ground honey mustard sauce and green apple.*
- TRUFFLE ARANCINI BALLS** 24  
*Creamy arborio rice mixed with truffles, stuffed with goat cheese and mushrooms with garlic. Lightly fried and served with a creamy cheese sauce.*
- STUFFED DATES** 22  
*Medjool dates stuffed with herbed goat cheese and walnuts, baked and drizzled with thyme honey.*
- SEARED TUNA TATAKI\*** 26  
*Seared Ahi tuna, with soy and ginger, topped with mango salsa, wasabi drizzle, and sesame seeds.*

## Small Plates

- CROQUE MONSIEUR** 26  
*Sourdough toast layered with a creamy bechamel sauce, smoked salmon, herbed goat cheese. Topped with melted gruyere.*
- MEDITERRANEAN FLATBREAD** 26  
*Roasted red pepper tomato sauce, seasonal veggies, topped with our special house blend cheese.*
- TRUFFLE BURRATA FLATBREAD** 28  
*Caramelized onions, truffle burrata spread, topped with mushrooms and cheese. topped with arugula and balsamic drizzle.*
- TUNA TATAKI FLATBREAD\*** 32  
*freshly baked flatbread with house made teriyaki, sliced avocado, creamy feta cheese. Topped with sliced seared Ahi tuna, microgreens and spicy mayo.*
- SMOKED SALMON RISOTTO** 26  
*Creamy risotto with smoked salmon, cremini mushrooms, green peas, and parmesan cheese.*

## Salads

- FRESH BURRATA** 32  
*Green apples, fig jam, arugula, drizzled with truffle honey, toasted almonds, and balsamic glaze.*
- PEAR AND ARUGULA SALAD** 24  
*Fresh Arugula, poached pears, bleu cheese crumbles and toasted walnuts. With a Dijon Vinaigrette.  
Add Salmon 16*
- BEAT AND SALMON SALAD** 30  
*Beat Puree, arugula, pickled red onion, golden beats, apple, honey roasted carrots and feta cheese. Topped with crispy salmon. With a Honey Balsamic Vinaigrette.*

## Main Course

- THREE CHEESE GNOCCHI** 32  
*Potato Gnocchi tossed in a cream sauce comprised of gruyere, prairie truffle, and bleu cheese. Tossed with toasted chestnuts and arugula garnish.*
- TRUFFLE PARPADELLE** 36  
*Parpadelle pasta with a truffle cream sauce, portobello, garlic, and topped with parmesan cheese.*
- LINGUINI WITH PESTO** 28  
*Linguini pasta with our house made pesto sauce and confit tomatoes.  
Salmon 16*
- PAN SEARED SALMON** 36  
*Fresh Atlantic salmon, pan seared, with julienned vegetables, lemon infused rice, and a green hollandaise sauce.*
- PESTO BRANZINO** 46  
*Whole Branzino filleted with zesty pesto sauce, tomatoes, and capers. Served with pom puree'.*
- MISO GLAZED SEABASS** 52  
*Fresh Miso glazed Chilean seabass, served with baby bok choy, sesame soy glazed carrots and garnished with lemon infused rice.*

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

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