



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
- BEET AND SALMON SALAD** 30
Beet Puree, arugula, pickled red onion, golden beets, 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.