

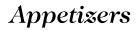


Dinner Menu



24

30



HOUSE MADE CHIPS

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

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

Roasted red pepper tomato sauce, seasonal veggies, topped with our special house blend cheese.

TRUFFLE BURRATA FLATBREAD

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

Creamy risotto with smoked salmon, cremini mushrooms, green peas, and parmesan cheese.

Salads

FRESH BURRATA

Green apples, fig jam, arugula, drizzled with truffle honey, toasted almonds, and balsamic glaze.

PEAR AND ARUGULA SALAD

Fresh Arugula, poached pears, bleu cheese crumbles and toasted walnuts. With a Dijon Vinaigrette. Add Salmon 16

BEET AND SALMON SALAD

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

Potato Gnocchi tossed in a cream sauce comprised of gruyere, prairie truffle, and bleu cheese. Tossed with toasted chestnuts and arugula garnish.

TRUFFLE PARPADELLE

Parpadelle pasta with a truffle cream sauce, portobello, garlic, and topped with parmesan cheese.

LINGUINI WITH PESTO

Linguini pasta with our house made pesto sauce and confit tomatoes. Salmon 16

PAN SEARED SALMON

Fresh Atlantic salmon, pan seared, with julienned vegetables, lemon infused rice, and a green hollandaise sauce.

PESTO BRANZINO

Whole Branzino filleted with zesty pesto sauce, tomatoes, and capers. Served with pom puree'.

MISO GLAZED SEABASS

Fresh Miso glazed Chilean seabass, served with baby bok choy, sesame soy glazed carrots and garnished with lemon infused rice.



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

26





36

46