



Dinner Menu

Appetizers

SOUP OF THE DAY	9
HOUSE MADE CHIPS	22
<i>Hand cut potato chips, crumbled bleu cheese, truffle oil, and balsamic drizzle.</i>	
TRUFFLE HAMACHI CRUDO*	25
<i>Fresh sliced hamachi, black caviar, sriracha, truffle, and herb oil.</i>	
STUFFED DATES	22
<i>Medjool dates stuffed with herbed goat cheese and walnuts, baked and drizzled with thyme honey.</i>	
TRUFFLE ARANCINI BALLS	24
<i>Creamy arborio rice mixed with truffles, stuffed with goat cheese and mushrooms with garlic. Lightly fried and served with a creamy cheese sauce.</i>	
SEARED TUNA TATAKI*	26
<i>Seared Ahi tuna, with soy and ginger, topped with mango salsa, wasabi drizzle, and sesame seeds.</i>	
POTATO GALLETA	24
<i>Crispy potato pancake topped with melted camembert and creme fraiche. Stone ground honey mustard sauce and green apple.</i>	
HAMACHI TIRADITO*	25
<i>Fresh sliced hamachi, citrus coconut sauce, sriracha, soy sauce. Garnished with orange segments, cucumber, tomato, pickled red onion, micro cilantro</i>	
PRIMAVERA FLATBREAD	26
<i>Roasted red pepper tomato sauce, sundried tomatoes, fresh mozzarella, arugula, and basil. Drizzled with balsamic glaze and parmesan cheese</i>	
TRUFFLE BURRATA FLATBREAD	28
<i>Caramelized onions, truffle burrata spread, topped with mushrooms and cheese. topped with arugula and balsamic drizzle.</i>	
TUNA TATAKI FLATBREAD*	32
<i>freshly baked flatbread with house made teriyaki, sliced avocado, creamy feta cheese. Topped with sliced seared Ahi tuna, microgreens and spicy mayo.</i>	
SMOKED SALMON RISOTTO	26
<i>Creamy risotto with smoked salmon, cremini mushrooms, green peas, and parmesan cheese.</i>	

Salads

FRESH BURRATA	32
<i>Green apples, fig jam, arugula, drizzled with truffle honey, toasted almonds, and balsamic glaze.</i>	
TUNA TATAKI SALAD	32
<i>Seared Ahi tuna tataki, avocado, on a bed of arugula, mango, pickled red onion, cucumber, tomato. Topped with crispy tortilla strips, spicy aoli, and a ginger soy dressing and sesame seeds.</i>	
PEAR AND ARUGULA SALAD	24
<i>Fresh Arugula, poached pears, bleu cheese crumbles and toasted walnuts. With a Dijon Vinaigrette.</i>	
<i>Add Salmon 16</i>	

Main Course

MISO GLAZED SEABASS	52
<i>Fresh Miso glazed Chilean seabass, served with baby bok choy, sesame soy glazed carrots and garnished with lemon infused rice.</i>	
BOURBON SALMON FLAMBE'	40
<i>Pan seared salmon with an orange bourbon glaze, herb infused rice, and grilled zucchini, flambe'd tableside.</i>	
TRUFFLE PARPADELLE PASTA	36
<i>Parpadelle pasta with a truffle cream sauce, portobello, garlic, and topped with parmesan cheese.</i>	
THREE CHEESE GNOCCHI	32
<i>Potato Gnocchi tossed in a cream sauce comprised of gruyere, prairie truffle, and bleu cheese. Tossed with toasted chestnuts and arugula garnish.</i>	
LINGUINI WITH PESTO	28
<i>Linguini pasta with our house made pesto sauce and confit tomatoes. (contains nuts)</i>	
<i>Salmon 16</i>	
PESTO BRANZINO	46
<i>Whole Branzino filleted with zesty pesto sauce, tomatoes, and capers. Golden vegetable puree. (contains nuts)</i>	

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.