

SOUP OF THE DAY

8

BRUSCHETTA

Fresh cherry tomatoes, garlic, red onion, basil, and kalamata, garnished with arugula and balsamic drizzle.

14

STUFFED DATES

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

20

SEARED TUNA TATAKI

Seared Ahi tuna, soy ginger sauce. Topped with mango salsa, wasabi drizzle, and sesame seeds.

26

TRUFFLE ARANCINI BALLS

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

22

AVOCADO TOAST

Confit tomatoes, pickled red onion, feta, arugula, lemon vinaigrette drizzle and balsamic glaze.

16

add poached egg \$3

FRESH BURRATA SALAD

Green apples, fig jam, arugula, truffle honey toasted almonds, balsamic drizzle.

32

PEAR AND ARUGULA SALAD

Poached pear, fresh arugula, toasted walnuts, bleu cheese, Dijon vinaigrette.

20

Add Salmon 16

CLASSIC FRENCH QUICHE

Chef's selection of seasonal veggies, herbs, and cheese in a crispy flakey hand rolled crust.

20

PESTO AND ROASTED VEGETABLE PANINI

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

22

CROQUE MONSIEUR

Sourdough toast layered with a creamy béchamel sauce, smoked salmon, and herbed goat cheese, topped with melted gruyere.

26

BLACK TRUFFLE AND BURRATA FLATBREAD

Caramelized onions, Burrata, mushrooms, and black truffle, topped with arugula, balsamic, and truffle.

28

MEDITERRANEAN FLATBREAD

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

26

LINGUINI WITH PESTO

Linguini pasta with our house made pesto sauce. Tomato Confit.

28

Add Salmon 16

PAN SEARED SALMON

Served with lemon infused rice, herbed hollandaise, and julienned vegetables.

36