

Prix Fixe Menu

Dine in only, No sharing, 5-6PM

Appetizer

Share one

Mushroom Top Ten GF*

Wok Stir Fried Medley of Ten different types of Mushrooms, Okonomiyaki Sauce,
White Truffle Essence

Bistro Pommes Frites

Fries tossed with Herbs, Parmesan Cheese

Duck Quesadilla

Pulled Duck Confit, Provolone, Queso Fresco, Julienne Peppadew Peppers,
Smoked Paprika Sour Cream, Chipotle Jam

Natural Chicken Liver Paté

Madeira Infused Chicken Liver Paté, Cornichons,
House Pickled Red Onion and Crostinis

Salad

Choice of One

Pear Salad

Mixed Greens, Li hing mui Poached Asian Pear, Spiced Pecans, Danish Blue,
White Balsamic Dressing

Caesar Salad

Heart of Baby Romaine, House Made Croutons, Crisp Smoked Bacon, Parmesan Reggiano,
House Caesar Dressing

Entrée

Choice of one

\$34

Grilled Vegetable Primavera

Linguini, Grilled Vegetables, Sautéed
garlic, Choice of Marinara sauce or Olive oil,
Parmesan

Crispy Fried Whole YellowTail Snapper

Chilled Asian Soba Noodle Salad,
Chinese Red Vinegar Dipping Sauce

\$39

Glazed Pork Chop ≠ GF*

Brandied Currant Gastrique, Mashed Sweet
Potatoes, Bacon Haricots Vert

Organic Salmon Two Ways GF*

Blackened Organic Salmon and Citrus
Salmon Céviche, Furikake Rice, Sautéed
Organic Spinach, Yuzu Beurre Blanc

Starters

Mushroom Top Ten GF*

Wok Stir Fried Medley of Ten different types of Mushrooms, Okonomiyaki Sauce,
White Truffle Essence \$14

Natural Chicken Liver Paté

Madeira Infused Chicken Liver Paté, Cornichons, House Pickled Red Onion, Crostinis \$9

Duck Quesadilla

Pulled Duck Confit, Provolone, Queso Fresco, Julienne Peppadew Peppers,
Smoked Paprika Sour Cream, Chipotle Jam \$14

Salmon Belly

Wok Seared Lomi Lomi Hawaiian Salmon Belly, Furikake Seasoning, Wasabi Tobiko \$16

Chorizo Mejillones GF*

Sautéed Mussels with Mexican Chorizo, Tomatoes, Garlic, White Wine,
Cilantro Pesto, Queso Fresco, Toast Points \$18

Bistro Pommes Frites

Fries tossed with Herbs, Parmesan Cheese \$9
Add Truffle \$10

Salads

Tomato Burrata GF*

Burrata Cheese, Rainbow Colored Baby Heirloom Tomatoes, Fresh Arugula
White Balsamic Vinaigrette, Dark Balsamic Reduction, Basil Oil \$10

Pear Salad GF*

Mixed Greens, Li hing mui Poached Asian Pear, Spiced Pecans, Danish Bleu Cheese,
White Balsamic Dressing \$8

Caesar Salad GF*

Heart of Baby Romaine, House Made Croutons, Crisp Smoked Bacon, Parmesan Reggiano,
House Caesar Dressing \$8

Roasted Portabella Montrachet GF*

Roasted Portabella Mushroom, Goat Cheese, Two Tomato Tapenade, Toasted Pine Nuts,
Arugula and Balsamic Drizzle \$11

Entrées

Substitute Pommes Frites on any Entree for \$2, with Truffle Oil for \$3, Entree split charge \$8

Earth

Whole Natural Rack of Lamb GF*

Asian Sesame Glazed Rack of Lamb, Garlic Mashed Potatoes, Haricot Vert \$37

Glazed Pork Chop GF*

Brandied Currant Gastrique, Mashed Sweet Potatoes, Bacon Haricots Vert \$30

Weekly Steak Special GF*

Please ask for details about this week's steak special

Water

Triple Tail Aioli GF*

Seared Triple Tail Snapper, Asian Aioli, Asparagus, Steamed Rice, Citrus Beurre Blanc \$36

Simply Grilled Mahi Mahi GF*

Served with Two Tomato Tapenade, Sautéed Organic Spinach & Choice of Steamed White Rice or Garlic Mashed Potatoes \$34

Crispy Fried Whole YellowTail Snapper GF*

Asian Soba Noodle Salad, Miso Vinaigrette, Chinese Red Vinegar Dipping Sauce \$33

Organic Salmon Two Ways GF*

Blackened Organic Salmon and Citrus Salmon Céviche, Furikake Rice, Sautéed Organic Spinach, Yuzu Beurre Blanc \$33

Pasta

Pasta Primavera

Sautéed Garlic, Spinach & Tomato, choice of Marinara Sauce or Olive Oil with side of Grilled Asparagus \$23

Linguine alla Bolognese

Rich Northern Italian Meat Ragu with Linguine served Al Dente, Ricotta & Parmesan \$24

Sides

Starch: Mashed Potatoes, Sweet Potato, Steamed White Rice \$4

Veggies: Green Beans, Asparagus, Spinach \$5