

DINNER MENU

SMALL PLATES

Seasonal Soup of the Day
Fried Oyster Caesar, hearts of romaine, parmesan croutons
Thai Crab Cake, lemongrass mayonnaise, citrus fruit
Sister-in-Law Mussels, chili lime dipping sauce
Beet Salad, arugula, red wine vinaigrette, blue cheese, candied walnuts
Crispy Calamari, honey jalapeño mayonnaise, cilantro oil
Ahi Tuna Poke, spicy Tobiko, chukka salad, crispy won tons
Field Greens Salad, figs, grapefruit tarragon vinaigrette, chevre
Steamed Manila Clams, Thai curry, fresh herbs

LARGE PLATES

Sea Scallops, black rice risotto, pickled vegetables, Thai curry
Saffron Fennel Risotto, gulf shrimp, cherry tomatoes, parmesan
Vegetarian Pasta, herb cream, red peppers, spinach
Grilled Organic New York Steak, mashed potatoes, braised greens, shallot jus
Buttermilk Fried Chicken, mashed potatoes, green beans
Salmon, butternut squash celery root hash, kale, bacon vinaigrette
Wok Blackened Albacore, risotto cake, wasabi cream, bok choy, cilantro oil
Halibut, creamy polenta, green beans, romesco sauce, nicoise olive tapenade
Pancetta Wrapped Mahi, black lentil stew, chestnut honey baked figs

DESSERTS

Warm Grappa Brownie, vanilla ice cream, chocolate sauces
Pumpkin Crème Brulée, chocolate doughnut dots
Warm Heirloom Apple Pie, cinnamon ice cream
Espresso Hazelnut parfait, caramel crisp
Seasonal House Made Ice Cream or Sorbet, pizzelle cone
Mission Fig Chevre Cheesecake, ginger honey snap

Christine Keff, chef/owner