



Appetizers

Black Bass

Citrus cured black bass, watermelon, red beets, pea tendrils, Szechuan buttons

\$14

Foie Gras

Seared foie gras, peach jam, honey crepe, toasted walnut, duck jus

\$20

Terrine

Head cheese terrine, pickled vegetables, cherry mustard, small mixed green salad

\$13

Crab Cavatelli

Cavatelli, jumbo lump crab, corn supreme sauce, cherry tomato, zucchini, basil

\$16/\$32

Entrees

Scallops

Seared scallops, fresh garbanzo, navy beans, heirloom tomato, lobster

\$29

Salmon

Olive oil, poached Scottish salmon, charred cauliflower, spinach, pickled mulberries, mulberry beurre rouge

\$28