



3 Course Prix Fixe
\$55

first course

BEETS + BURRATA

salt roasted golden beets, charred asparagus, whipped burrata, golden frisse, local honey, pistachio crumble

MAPLE & POMEGRANATE GLAZED BRUSSELS SPROUTS

roasted root vegetables, shaved marcona almonds

TUSCAN

power 3 greens, heirloom tomato, cucumber, goat cheese, puffed quinoa, toasted almonds, lemon raisin vinaigrette

BRICK OVEN ROASTED HALLOUMI

tomato fondue, roasted eggplant, young arugula, tapenade, evoo, 25 year balsamico

MAINE LOBSTER BISQUE

lobster chunks, crostini, micro herbs

entrée

STEAK FRITES*

herb rubbed strip steak, seasoned pommes frites, oven dried tomato & arugula salad, ricotta salata, spicy brava sauce

POLLO AL MATTONE

bell & evans free range chicken, baby potatoes, roasted root vegetables, lemon raisin marmalata, natural pan sauce

ORA KING SALMON ALA PLANCHA

warm ancient grains, braised greens, roasted eggplant puree, preserved lemon butter

COASTAL SHELLFISH STEW

charred fennel & tomato broth, mussels, lobster, shrimp, local catch, grilled toast, lemon saffron aioli

dessert

KEY LIME BAR

sugar cookie pecan crust, key lime curd, burnt meringue

CREMA CATALONIA

orange grand marnier scented custard, whipped cream, almond brittle

WHITE CHOCOLATE MASCARPONE CHEESECAKE

mango caramel sauce, whipped chantilly, local berries

