



DINNER

APPS & SALADS

Serrano Ham, Potato and Manchego Croquette Fermented Garlic Aioli, Arugula, Herb Oil	\$19.00
Local Greens and Herb Salad Jicama, Almonds, Goat Cheese, Passionfruit Vinaigrette	\$21.00
Moroccan Lamb Meatballs Spicy Tomato Ragu, Feta, Frisee, Herbs	\$24.00
Daily Crudo Selection Truffle Honey Vinaigrette, Orange, Fennel, Radish	\$26.00
Pan Seared Foie Gras Duck Confit Hash, Cherry Confit, Crispy Ciabatta, Local Leaves	\$29.00

ENTRÉES

Caramelized Onion Tart Roasted Red Pepper Coulis, Grilled Vegetables and Greens	\$38.00
Charred Octopus Crispy Potato, Kalamata Olive Tapenade, Fennel, Lemon Aioli, Herbs	\$42.00
Seafood Mixto Pasta Angel Hair, Shrimp, Calamari, Fish, Shellfish, Spicy Tomato Butter, Herbs, Parmesan	\$48.00
Jumbo Shrimp and Scallops Potato Pearls, Lemongrass Burre Blanc, Kale Chips	\$46.00
Daily Ocean Selection Ask Your Server for Todays Offering	\$56.00
Sous Vide Chicken Breast Confit Thigh, Vegetable Hash, Squash Puree, Natural Jus	\$52.00
Grilled Veal Chop Whipped Garlic Potato, Wilted Local Greens, Raisin Shallot Sauce	\$88.00
Prime Petite Tenderloin Potato Pave, Baby Vegetables, Parsnip Puree, Truffle Beef Ragout	\$69.00
SURF Maine Lobster Crab Stuffing, Brown Rice Pilaf, Local Vegetables, Caviar Burre Blanc	\$75.00