

DINNER

STARTERS

Grilled Chicken Skewers Lemon Dill Crema	\$18.00
Calamari Poppers Smoked Paprika Aioli	\$18.00
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

SALADS

Caesar Baby Gem Leaves, Crouton Crumble, Grana Padano, White Anchovy	\$19.00
Local Greens and Herb Salad Jicama, Almonds, Goat Cheese, Passionfruit Vinaigrette	\$21.00

ENTRÉES

 Mediterranean Vegetable Sauté Whole Grains, Local Vegetables, Chermoula Purée	\$28.00
CAB Beef Burger Chorizo, Manchego, Truffle Aioli, Toasted Brioche Bun, LTO	\$34.00
10oz Sous Vide Chicken Chop Vegetable Hash, Celeriac Puree, Natural Jus	\$36.00
Charred Octopus Crispy Potato, Kalamata Olive Tapenade, Fennel, Lemon Aioli, Herbs	\$42.00
Seafood Mixto Pasta Squid Ink Pappardelle, Shrimp, Calamari, Fish, Shellfish, Spicy Tomato Butter, Herbs, Parmesan	\$48.00
Jumbo Shrimp and Scallops Potato Pearls, Lemongrass Beurre Blanc, Kale Chips	\$52.00
Daily Ocean Selection Ask Your Server for Todays Offering	\$56.00
Sous Vide 6oz "Prime" Filet Mignon Potato Pave, Baby Vegetables, Parsnip Puree, Truffle Beef Ragout	\$75.00
SURF 8oz Maine Lobster Tail Brown Rice Pilaf, Local Vegetables, Caviar Beurre Blanc	\$79.00

À la carte plus 17% gratuities. Please notify us of any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DESSERT

Ice Cream & Sorbet | \$14.00

Two scoops with Chocolate Pirouette
Ice Cream: Vanilla, Chocolate, Rum Raisin
Sorbet: Raspberry with berries & mint

(GF) Chocolate Ganache Cake | \$16.00

Whipped Cream, Berries

Blackberry Lavender Cheesecake | \$17.00

Blackberry Coulis, Chantilly Cream, Berries
and Mint

Deconstructed Key Lime Pie | \$17.00

Graham Cracker Crumble, Whipped Cream, Candied Lime

Dates Sticky Toffee Pudding | \$18.00

Soaked in Warm Toffee Sauce and Vanilla
Ice Cream

Chocolate Decadence | \$18.00

Chocolate Mousse Cake, Coffee Creme, Chocolate Sauce, Cinnamon Tuille, Berries

Daily Selection Cheese Plate | \$24.00

Seasonal Imported Cheeses, Grapes, Berries, Truffle Honey, Sourdough Wafers and Crackers

AFTER DINNER DRINKS

Coffee & Tea's

Fernet Branca | \$16.00

Cognac D'usse | \$18.00

Grahams 10 Year Old Port | \$16.00

Dows 20 Year Old Port | \$19.00

Scotch Whiskey's | Upon Request

Please ask your server for more details

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(GF) | Gluten Free