

DINNER

APPS & SALADS

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

CAB Beef Burger Cheddar, Bacon Jam, Toasted Brioche Bun, LTO	\$26.00
 Mediterranean Vegetable Sauté Whole Grains, Local Vegetables, Chermoula Purée	\$28.00
10oz Sous Vide Chicken Chop Vegetable Hash, Squash Puree, Natural Jus	\$32.00
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 Today's Offering	\$56.00
Sous Vide 6oz "Prime" Filet Mignon Potato Pave, Baby Vegetables, Parsnip Puree, Truffle Beef Ragout	\$75.00
SURF 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.



VEGAN