

Starters

Artisan Cheese and Charcuterie Bamboo Board \$50

Regional and imported cheeses, cured meats and pate, dried and fresh seasonal fruits, Castelvetrano olives, honeycomb, fig chutney, cornichons, whole grain mustard, crackers and rustic bread. Serves 2.

Cheese Plate \$25

Camembert bleu, smoked gouda, herb cheese spread, fig jam, grape cluster, assorted crackers.

Mezze Plate \$25

Falafel, hummus, tabouleh, tzatziki, grape leaves, tahini sauce, pita chips.

Shrimp Cocktail \$25

Six chilled poached shrimp, diablo sauce, yuzu sauce, lemon.

Winter Salad \$18

Little gem lettuce hearts, torn radicchio, rosemary croutons, Caesar dressing.

Burrata and Basil \$20

Local burrata, pickled celery, arugula parsley salad, basil oil grilled flat bread.

Main Course

Horseradish Crusted Salmon \$42

Roasted potatoes, pickled golden beets, ginger beurre blanc.

Short Ribs \$45

Braised beef short ribs, stoneground creamy polenta, butternut squash, demi glace.

Shrimp Bowl \$25

Marinated Shrimp, buckwheat noodles, English cucumber, bean sprouts, cilantro leaves, red pepper, green onion, and crispy shallots tossed in a ginger vinaigrette. *Served chilled

Dessert

Chocolate Chip Cookies \$6

Truffles Sampler \$12

French Macaroons \$12