

## Hot appetizers/Soup

Blue Crab and Tuna Tempura 14  
Organic micro cilantro, wasabi emulsion, organic edamame

Burgundy Braised Veal Cheeks 13  
Celery root mash, wild mushrooms

Sautéed Crab Cakes 14  
Spicy ancho aioli, avocado relish, Hawaiian sea salt

Seared Sea Scallops 13  
Cauliflower puree, sultana raisins, curry emulsion

Aztecان Chicken Tortilla Soup 7  
Smoked chicken, avocado, queso blanco

Truffle White Bean Soup 8  
Double smoked bacon, roasted chestnuts, truffle oil, micro seedlings

## Chilled appetizers / Salads

### Roasted Organic Baby Beet Salad 11

Gorgonzola, candied walnuts, white balsamic vinaigrette

### Kobe Beef Carpaccio 13

Yuzu soy, smoked sea salt, hot chili oil

### Peruvian Ceviche Three Ways 13

Salmon, ginger & garlic soy; kampachi, yuzu, black truffle oil & sea salt;

Tuna, garlic chips, wasabi ponzu

### Mediterranean Salad 9

Baby cucumbers, artichokes, sweet peppers, tomatoes, sweet onion, Kalamata olive

### Simple Greens 9

Arugula, Endive, Bosc pear, Parmesan crisp, pomegranate vinaigrette

### Poached 'Maine' Lobster Salad 14

Shaved fennel, avocado, blood orange, tobiko aioli, black sea salt

Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

# Entrées

Sea Salt Crusted Filet of Beef 46  
Spinach, Yukon gold mash, port wine reduction

Grain Fed Grilled N.Y Striploin 48  
Potato gratin, Chèvre, broccolini, forest mushrooms, Bordelaise jus

Pan Roasted Chilean Seabass 34  
Israeli couscous, kabocha squash, shiitake mushrooms, sweet mirin soy broth

Asian Seafood 'Hot Pot' 32  
Shrimp, scallop, Manila clams, P.E.I. mussels, Asian vegetables, Thai aromatics

Pan Roasted Pork Chop 35  
Caramelized gnocchi, pancetta, baby beets, morel jus

Oven Roasted Colorado Rack of Lamb 38  
Sweet potato mash, grilled artichoke, tart cherry jus

Fire Roasted Half Chicken 28  
Oven browned baby potatoes, herb carrots, natural au jus

Seared King Salmon 32  
White polenta, swiss chard, organic vegetables, romesco sauce