

DINING MENU

FIRST COURSE

Seasonal Soup

market garnishes

MP

Golden Beet Salad

watercress, burrata, pistachio, pink peppercorn, cherry vinaigrette

15

Sticky Spare Ribs

hoisin chili bbq, jasmine rice, white sesame

19 app | 36 mc

Shrimp Tempura

sweet shrimp, ginger-soy

19 app | 37 mc

Brusselini

broccolini, brussels sprouts, sun-dried cherries, sunflower seed,
blue cheese vinaigrette

16

Market Salad

Baby arugula, Bulgarian feta, heirloom tomato, cucumbers honeydew,
toasted pepitas, lemon vinaigrette

17

SECOND COURSE

Local Scallops

parmesan risotto, oyster mushrooms, parsley and capers, lemon brown butter

MP

Filet Mignon

fingerling potato frites, garden vegetables, fresh horseradish, bacon jam, natural demi
glace

MP

Steamed Catch

jade pesto, jasmine rice, toasted cashew, bok choy, lomi tomato
vadouvan spiced coconut jus

37

Hibachi King Salmon

picked ginger, cucumber seaweed salad, bok choy, jasmine scented rice, furikake,
house teriyaki

35

Lamb Chops

apricot-hermoula marinade, organic farrotto, buttered broccolini, red wine lamb jus

MP

Shrimp Pad Thai

sweet shrimp, scrambled egg, peanut, scallion, bean sprout, cilantro, & lime

31