

CHEF'S TABLE

Spring Selections



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Starters

GRILLED OCTOPUS

saffron risotto, black olive tapenade, watermelon radish chips

17

CHEF'S SPRING SALAD

local organic baby lettuce, green beans, fennel,
cucumber, goat cheese, ginger vinaigrette

9

Entrées

CEDAR PLANK PARMESAN SHRIMP

vegetable risotto

Lunch 19 | Dinner 21

GRILLED TUSCAN SWORDFISH

white bean + bacon passatina, kale,
zucchini, carrot purée, chimichurri

Lunch 23 | Dinner 28

SEARED SCALLOPS + VEGETABLE COUSCOUS

roasted shiitakes, spring pea purée, dill cream

30

SESAME CRUSTED TUNA*

seared hawaiian ahi, red quinoa + peas, spring pea purée

Lunch 26 | Dinner 32

*CAUTION: THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

