

BURRATA

heirloom tomatoes, fresh mozzarella with a cream center, basil, extra virgin olive oil, crisp bread

ARUGULA

roasted beets, blue cheese, candied walnuts, sherry dijon vinaigrette

GREEK

mixed greens, roasted peppers, olives, tomatoes, cucumbers, feta, pepperoncini, caper vinaigrette

NIA

mixed greens, goat cheese, dates, avocado, piquillo peppers, almonds, limoncello vinaigrette, pita

GARDEN

EGGPLANT INVOLTINI

ricotta, tomato-basil

SPINACH CIGARS

cucumber, yogurt dill sauce aka tzatziki

GRILLED ASPARAGUS

Valdeon blue cheese, tomato basil relish, crisp bacon

ESCAROLE & GIGANTES BEANS

garlic, extra virgin olive oil, chile

WILD MUSHROOMS

oyster mushroom, crimini, shitake, truffle oil, chile

PATATA BRAVAS

crisp cubed potatoes, spicy tomato sauce

SEA

GRILLED NORWEGIAN SALMON

wilted escarole, buerre blanc

CITRUS CEVICHE

Bay scallops, shrimp, mahi-mahi, Nova Scotian caviar

HOUSE CURED SALMON

white & yellow egg, piparras peppers, pickled red onions, caperberries

DIVER SCALLOPS

white bean puree, sun-dried tomato romesco

GRILLED BABY OCTOPUS

baby potatoes, arugula, balsamic glaze

JUMBO GARLIC SHRIMP

white wine lemon butter sauce

CRAB CAKES

jumbo lump crab, saffron aioli, fuji apple relish

CALAMARI

crisp or grilled

LAND

GRILLED STRIP STEAK

hand-cut fires, lemon basil pesto

LAMB LOIN CHOPS

Fingerling potatoes, demi-glace, basil pesto

PORK TENDERLOIN

white wine, garlic, oregano, feta, hand-cut fries

LAMB & FETA MEATBALLS

pomodoro sauce, mozzarella

BEEF BROCHETTE

beef tenderloin, red onion marmalade, horseradish cream, peperonata

CHICKEN BROCHETTE

romesco and cumin sauce

EVERYTHING ELSE

WILD MUSHROOM RISOTTO

oyster, shitake, enoki, crimini, porcini, parmesan

MANCHEGO & POTATO CROQUETTES

tomato-basil sauce

PROSCIUTTO DI PARMA

fresh mozzarella, melon

ORZO SALAD

shrimp, avocado, tomatoes, cucumber, red onion, feta, olives, parsley vinaigrette

CHICKPEA HUMMUS

roasted garlic, red pepper coulis, fresh horseradish cream, pita

BACON WRAPPED DATES

red pepper butter sauce

SEASONAL GNOCCHI

sage brown butter, hazelnuts

BAKED GOAT CHEESE

tomato basil sauce, garlic bread

SAGANAKI

sheep's milk cheese, brandy flambé, lemon

MEATS & CHEESE

ARTISAN MEATS

rotating selections from near and far, eggplant caponata, crostini

ARTISAN CHEESES

rotating selections from near and far, local honey, crostini