



TASTING MENU	
PROSECCO COURSE	9
5 COURSE MENU	65
WINE PAIRING	35

The tasting menus apply to the table as a whole.

À LA CARTE MENU

ENTRÉES

Tomato Carpaccio	10
roma tomato, mozzarella, basil emulsion, balsamic reduction	
Shrimp Cappuccino	12
tomato broth, tequila foam	
Asian Pear	11
baby greens, walnut vinaigrette, blue cheese mousse, roasted shallots	
Lobster	15
champagne hollandaise, asparagus, lobster bisque	
Arancini	9
risotto croquettes, arrabiata sauce, parmesan cheese	
Ceviche	13
shrimp, scallop, cucumber, avocado, jalapeño, cilantro, radish	
Hodgepodge	13
duck confit, roasted tomatoes, radish, avocado, chili vinaigrette, pickled onion	
Seafood Pot	18
lobster, shrimp, scallop, roasted tomatoes	

PRINCIPALE

Cornish Hen	26
corn risotto, black mole sauce, sesame seeds	
Lamb	29
carrot, corn in the cob, squash, confit potato	
Pork	26
145°F degree pork tenderloin, black beans, pickled onion, radish, cilantro	
Duck	28
duck confit, sweet potato, zucchini, roasted pumpkin seed sauce, baby corn	
Beef	29
beef tenderloin, natural jus reduction, potato, roasted sweet potato	
Fish	27
Halibut, tomatoes, capers, olives, shallot, fish consommé	
Pasta	25
ravioli, smoked bacon, wild mushrooms, truffle scented, parmesan cheese	

Chef Erik Yeverino

Taxes and gratuity NOT included. We accommodate any allergies & dietary restrictions.