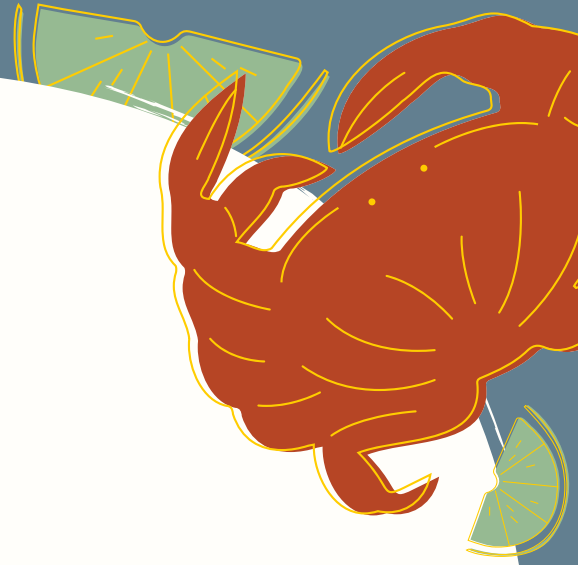




## COLD STARTERS

### TUNA AND BONE MARROW TARTARE

diced tuna, chives, red onion, bone marrow emulsion, citrus-ponzu, fried capers, avocado purée, sourdough croutons

### 🌿 RIB EYE AND POACHED SHRIMP, BLACK AGUACHILE

Seared rib eye, poached shrimp, black aguachile broth, red onion, cucumber, avocado

## HOT STARTERS

### 🍷 OCTOPUS AND FLANK STEAK WRAP

Avocado, beans, mozzarella cheese, and red mexican sauce

### BOURBON GLAZED PORK BELLY AND CRAB CAKE

pork belly, bourbon glazed, seared crab cake, grain mustard emulsion, pickled green apple

## SALADS

### 🍷 SMOKED SALMON AND AVOCADO SALAD

smoked salmon, avocado, mixed greens, arugula, cucumber, crispy prosciutto, lemon-herb vinaigrette, roasted sunflower seeds

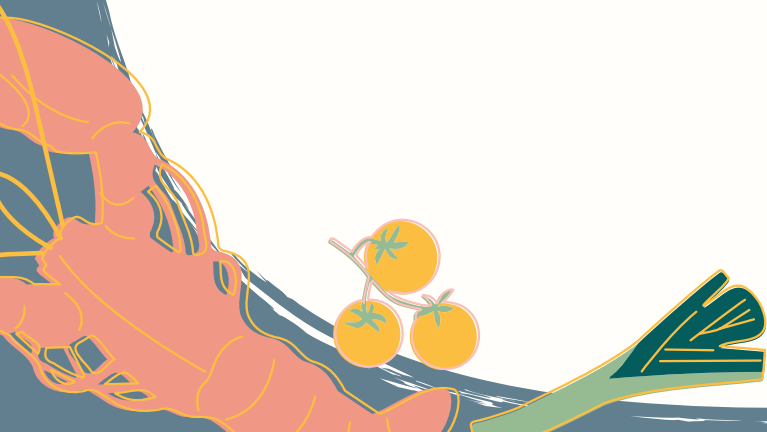
## SOUPS

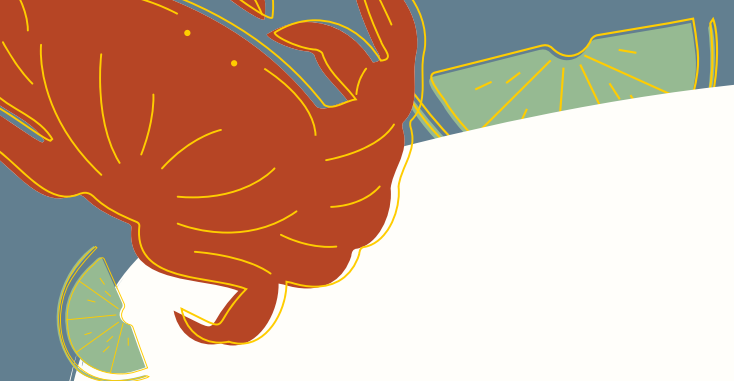
### 🍷 PORK BELLY AND CLAM CHOWDER

crispy pork belly, potato, celery, clam chowder, fresh herbs

### 🍷 LOBSTER BISQUE WITH A SHORT RIB WONTON

Creamy lobster bisque, steamed short rib wonton, chive oil





## RICE & PASTAS

- 🍷 **MAC & CHEESE**  
House-made cheddar cheese sauce with chunks of lobster and confit brisket
- 🍷 **SHRIMP AND CHICKEN IN PESTO PASTA**  
seared shrimp, grilled chicken breast, tagliatelle pasta, pesto, Parmigiano-Reggiano
- 🍷 🌿 **SEAFOOD AND PANCETTA SAFFRON RISOTTO**  
saffron risotto, fried pancetta lardons, herb butter sauteed seafood mix , parmesan

## MAIN COURSES

- 🍷 🌿 **BRAISED SHORT RIB AND SALMON FILLET**  
Braised beef short rib, pan fried salmon, cauliflower purée, wild mushrooms, short rib jus
- 🍷 🌿 **PETITE FILET AND TUNA STEAK**  
Roasted petite filet teres major, seared tuna steak buttered potatoes, asparagus, and green peppercorn sauce
- 🍷 **RIB EYE & SHRIMP**  
With French fries, garlic puree and Cajun butter

## DESSERTS

- 🍷 **ORANGE CHEESECAKE, AND BLUEBERRY SAUCE**
- 🍷 **PISTACHIO AND RASPBERRY TART**  
raspberry gelée, cream cheese and raspberry

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- 🍏 Healthy dishes which help in maintaining balanced diet
  - 🌿 Gluten free dishes
  - 🍷 Contains dairy and/or eggs
  - 🔥 Spicy dishes
- 



# WHOLE FOOD PLANT-BASED MENU

## APPETIZERS

- 🍽️ **RED BEETS & MUSHROOM TARTARE**  
Baked red beets, roasted mushrooms, citrus ponzu sauce, fried capers, croutons
- 🍽️ **TOMATO BISQUE**  
Roasted tomato bisque served over a tomato and basil concasse

## MAIN COURSES

- 🍽️ **MAC & CHEESE**  
Plant base cheddar, macaroni pasta, plant based steak
- 🍽️ **SAFFRON AND VEGETABLE RISOTTO**  
saffron risotto, roasted seasonal vegetables, plant base parmesan

## DESSERT

- 🍽️ **CHOCO PEANUT**  
Cocoa sponge, peanut butter cream and 70% chocolate ganache

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🍽️ Food Plant-Based option



# KID'S MENU

## 🥛 MAC & CHEESE

## 🥛 BUTTER AND PARMESAN LINGUINI

Linguini pasta tossed in butter  
and grated Parmesan

## 🍏 PAN-FRIED SALMON

Pan-fried salmon and cauliflower purée

## 🥛 STEAK BITES

Seared petite filet bites and sweet potato purée

## 🥛 PISTACHIO AND RASPBERRY TART

Raspberry gelee, cream cheese and raspberry

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- 🍏 Healthy dishes which help in maintaining balanced diet
- 🥛 Contains dairy and/or eggs