

## Appetizers

### SEARED SCALLOPS

Slow Roasted Pork Belly & Celeriac Risotto, Apple & Hazelnut Salad. \$25

### PICKLED BEET SALAD

Burrata, Frisee, Arugula, Horseradish & Dill Vinaigrette. \$18

## Pastas

### BRAISED BEEF CHEEK FIORE

Greens, Wild Mushrooms. Veal Cream, Porcini Crumble, Pecorino. \$35

### SHRIMP & CHORIZO CASARECCE

Braised Leeks, Heirloom Tomatoes, Roasted Red Peppers, saffron Cream. \$34

## Entrées

### ORGANIC SALMON

Lobster & Double Smoked Bacon Mash, Wilted Greens, Red Wine Jus. \$46

### VENISON SHORT LOIN

Wild Mushroom Risotto, Botanical Scented Jus. \$45

## Chefs Tasting Menu \$150 for 2

*To Start*

### JONAH CRAB SALAD

Avocado, Pink Grapefruit, Frisee, Citrus Vinaigrette.

*To Follow*

### BONE-IN SHORT RIB

Mascarpone & Parmesan Polenta, Rapini.

*To Finish*

### BRULÉED LEMON TART

Fresh Raspberries.