Starters

LAMB MEATBALLS  7
parsnip puree + roasted red pepper coulis + tzatziki

CITRUS ASIAN SALAD  6
jicama + red cabbage + ruby red grapefruit + blood orange +
miso ginger dressing + candied walnuts + wonton crisps

CRAB CEVICHE  7
lemon-lime cilantro whipped cream + grapefruit + watermelon +
ruby tangerine + jalapeno + avocado fries

WATERMELON GAZPACHO  6
feta brunoise + watermelon + basil chiffonade

SEAFOOD STUFFED JALAPENO POPPERS  6
panko breaded crab & shrimp stuffed jalapenos + remoulade sauce

CHICKEN WING TRIO  5
soy honey orange + thai chile ginger + carribean jerk
Entrees

SPRING SALAD 10

diced apple + candied walnuts + roasted golden beets +
blood orange champagne vinaigrette

CROQUE-MADAME 10

grilled sourdough + melted ham + cheese +
mornay + fried egg

LOBSTER MACARONI & CHEESE 11

fresh lobster meat poached in butter + garlic + creamy rich cheese sauce

HAWAIIAN SLIDERS

two sliders + honey glazed onions + slow roasted tomatoes + pepper jack +
avocado puree + truffle fries + blue cheese aioli

PORK BELLY & POLENTA 12

creamy polenta + spiced fennel demi + slow roasted pork belly +
sautéed asparagus

ROASTED TOMATO FENNEL BISQUE

crouton + fried fennel cup 4
bread bowl + fried fennel 8

SEAFOOD TRIO 14

shrimp + scallop + lobster + mushroom risotto cake +
lemon beurre blanc

½ RACK BBQED RIBS 10

cream of corn + gratin potatoes
DESSERTS  

DECONSTRUCTED ICE CREAM SANDWICH

cookie crumble + vanilla ice cream swirled
with fresh baked brownies + chocolate +
rice crispy dipped chocolate chip cookie +
mint chantilly cream

MANGO PEAR SORBET
paired with seasonal fruit

MUD PIE
salted caramel + chocolate drizzle +
brownie pillow + peanut butter mousse +
chocolate coffee mousse + topped with cocoa nibs +
dollops of chantilly cream

PATISSERIE TRIO
petit tartlet + pastry cream + seasonal fruit + cinnamon
raspberry parfait + pistachio macaron

COFFEE  
italian roast | pairs beautifully
with above desserts