



Restaurant Week November 2nd through 11th, 2018

32.18 Dinner Menu
appetizer

blue foot mushroom arancini

grana padano crema, panko jacket

(gf) fall salad

baby winter greens, humboldt fog goat cheese, toasted
pumpkin seed, pomegranate vinaigrette

(gf) lobster, ginger & sweet potato bisque

corn & lobster relish

supplemental choices

grilled flat bread – caramel onion, fig puree, goat cheese, balsamic glaze, arugula (+
5)

tuna tacos – hon-maguro toro, furi kaki, mirin, wasabi tobiko, wonton (+10)

(gf) crab cake- our famous rendition of the jersey shore favorite, no bread fillers (+11)

entrée

chicken rollatini

pecan cloaked bell & evans stuffed chicken breast,
spinach, mascarpone, heirloom carrot , veal glaze, chardonnay buerre blanc

(gf) general tso's short rib

boneless angus short rib, ginger, garlic glaze, stir fry vegetable, sesame sticky rice

(gf) shrimp n grits

cajun gulf shrimp, pepper jack grits, crispy leek, heirloom carrot, voodoo wine sauce

(gf) autumn vegan risotto

roasted butternut squash, asparagus, mushroom, arborio rice, vegetable stock,
roasted apple & pear

(gf) salmon

pistachio crusted, truffle pomme puree, charred brussel sprout, pinot noir reduction

berkshire pork chop

apple cider brined, grilled pork chop, sweet potato puree, char grilled asparagus

premium supplemental choices (+16)

(gf) filet mignon or prime strip – truffle potato puree, charred ramps, chianti glaze

(gf) tuna – everything crusted, toasted quinoa, coconut currie, charred asparagus

halibut – halibut, onion panko, truffle potato puree, artichoke & caper lemon buerre

dessert selections

flourless chocolate decadence

belgian waffle & smoked maple ice cream, sea salted caramé
pumpkin crème brule

blend
on main

A MODERN AMERICAN BISTRO

chef jose garcia

sous chef cesar silva