

Starter Selections

*Mirin & Lime Seared Ahi**

Toasted Sesame & Bamboo Rice, Wasabi Puree,
Cilantro, Cucumbers & Scallions, Bliss Fish Sauce

Lobster Bisque GF

Sherry Whipped Cream

Bibb Lettuce & Apricot Salad GF

Toasted Pistachios, Goat Cheese, Shaved Fennel,
Tarragon Vinaigrette

Entrée Choices

*Tomato Balsamic Infused Grilled Bistro Steak** GF

Crispy Potato Galette, Roasted Portobello Mushroom,
Seared Baby Purple Onions & Romanesco, Roasted Garlic Demi

*Day Boat California White Bass**

Italian Sausage, English Peas, Parmesan & Saffron Fregola Pasta,
Pea Tendrils, Arugula Lemon Tapenade, Smokey Lobster Broth

*Porcini Crusted Pork Tenderloin** GF

Crispy Goat Cheese & Chive Risotto, Sautéed Rapini, Basil Purée,
Huckleberry Reduction

*Chef's Daily Featured Dish**

Desserts

Any Dessert on our Menu