

Lunch Hours: 11:00am-4:00pm, Wednesday-Saturday - **Dinner Hours**: 6:00pm-9:00pm, Thursday-Saturday **Sunday Brunch**: 10:30am-3:30pm, Reservations Required

APPETIZERS

Fresh Burrata \$12

Tomato Jam, Toasted Focaccia

Tempura Fried Sea of Cortez Shrimp \$14

Spicy Cucumber Slaw, and Sweet Chili Glaze

Prime Beef Carpaccio \$15

Truffle Arugula, Horseradish Cream and Shaved Apple

Hydroponic Bibb Lettuce Salad \$10

Bibb Lettuce, Pink Grapefruit, Cucumber, Avocado, Basil Vinaigrette

Caesar Salad "Rustico" \$12

Parmesan, Focaccia Toast, "Scratch" Dressing

MAIN DISHES

Lemon Salt Cured Salmon \$28

Slow Baked, Sweet Potato Blini, Garlic Greens, Espelette Butter

White Marble Farms Center Cut Pork Chop \$30

Parmesan Mashed Potatoes, English Peas, Bacon Jus

Skillet Roasted Halibut \$26

Sweet Corn Risotto, Sautéed Green Beans, Spicy Aioli, White Wine-Cockle Brodo

Slow Braised Veal Osso Bucco \$36

Roasted Red Bliss, Natural Jus, Blistered Baby Tomatoes, Baby Greens

NY Strip \$32

Pommes Puree, Grilled Romaine, Caramelized Shallot- Mushroom Conserve, Red Wine Reduction

DESSERTS

Warm Chocolate Bouchon \$9

Vanilla Gelato, Fresh Berries

Blueberry Buckle \$9

Whipped Cream, Maple Syrup

Lemon Bar \$9

Fresh Strawberries, Strawberry Gelato

Mint Chocolate Parfait \$9

Cookie, Whipped Cream