

First Course

Maine Lobster "Mac & Cheese"
white truffle oil, pecorino romano 16

Maine Lobster Bisque
chives 9

Hawaiian Bluefin Tuna Tartare
soy ginger vinaigrette, cucumber, yuzu gelee 14

Prince Edward Island Mussels
roasted garlic, dry white wine, herbs 10

Shrimp and Grits
fresh okra, country ham 14

Field and Forest

"Rocket" Salad
baby arugula, poached pear, gorgonzola, white truffle vinaigrette 9

Roasted Beet and Mache Salad
goat cheese, pecans, red wine vinaigrette 10

Chopped Iceberg Lettuce and Panzanella Salad
crispy bacon, shaved red onion, maytag blue cheese dressing 10

Ocean

West Coast Halibut
mascarpone risotto, roasted butternut squash, asparagus
roasted lemon butter, olive oil 28

Seared Dry Pack Scallops
braised lentils, baby carrots, french beans
piperade sauce 24

Gulf Red Snapper
soft polenta, sicilian tomato ragu
prosciutto braised escarole 27

Soy Glazed Hawaiian Escolar
spiced eggplant, wok vegetables, green tea soba noodles 25

Farm

"Prime" Center-Cut Filet Mignon
chive potato puree, grilled asparagus, mushroom ragout
grain mustard sherry jus 38

Veal Meatballs and House made Pappardelle Pasta
portobello mushrooms, herb ricotta, oregano 26

Eden Farms Pork Loin
sweet and sour red cabbage, glazed baby carrots, apple chutney 30

Canadian Duck Breast
sweet potato puree, root vegetables, green beans
green peppercorn jus 26

no substitutions