

STARTERS AND SALADS

Steamed Edamame 11

agromato | parmesan cheese | korean chili
sea salt

Roasted Cauliflower Hummus 12

drunken golden raisins | crispy chorizo | grilled pita

Certified Angus Beef Tataki 18

sesame | english cucumber | radish
micro shiso

Ahi Poke 19

hawaiian pineapple | scallion | shrimp chips
tamari | sesame

Hamachi Sashimi 19

ponzu | daikon sprouts | serrano | sriracha aioli

Mandarin Shrimp Scampi 17

mango chili | 5 spiced cashews | puffed forbidden rice

Roasted Cauliflower Bisque 12

porcini mushroom | parmesan mousse | chili oil

Tatsoi & Arugula Salad 13

pea shoots | cucumber ribbons
pickled lotus root | daikon radish
sesame-ginger vinaigrette
chicken 6 | salmon 8 | shrimp 9

Classic Caesar Salad 14

white anchovies | focaccia croutons
parmesan cheese | baby romaine
caesar dressing
chicken 6 | salmon 8 | shrimp 9

Tart Cherry Salad 15

baby spinach | red onions | pickled cherries
gorgonzola | candied hazelnuts | fennel
sakura vinaigrette
chicken 6 | salmon 8 | shrimp 9

Mixed Greens Salad 14

garden vegetables | avocado green goddess
chicken 6 | salmon 8 | shrimp 9

Crab, Corn & Coconut Soup 17

red pepper creme fraiche | grilled corn
pickled fresno pepper | thai basil

ENTREES

Roasted Rohan Duck 24

duck broth | lo mein noodles | bean sprouts | fried garlic

Carolina Rainbow Trout "Milanese" 29

jumbo crab | confit tomato | pickled red onion | lemon caper beurre blanc | arugula – parmesan salad

Vegetarian Lo Mein 24

tofu | baby bok choy | cremini | red bell peppers | egg noodles | tamari | carrots

Roasted Free Range Chicken 29

toasted fennel couscous | almond pesto | broccolini | radish | smoked cherry reduction

6 oz Certified Angus Filet of Beef 42

smashed peewee potatoes | grilled asparagus | madeira-apple reduction

Lobster Pappardelle 37

cherry tomatoes | baby spinach | tobiko | saffron

Grilled Verlasso Salmon 32

bok choy | szechuan glaze | fragrant jasmine rice | lotus root

11 oz Aspen Ridge Angus Beef Ribeye 54

roasted garlic potato puree | grilled asparagus | truffle-cognac reduction

SIDES

Roasted Cremini Mushroom 11

madeira butter | fresh thyme

Smashed Peewee Potatoes 9

sriracha aioli | chives

Sautéed Baby Spinach 8

roasted garlic

Grilled Asparagus 13

agromato | roasted tomatoes

Heirloom Baby Carrots 8

sea salt | herbs

Sea Salt French Fries 7

sea salt | garlic aioli

Truffle Parmesan French Fries 9

sea salt | chives | parmesan cheese
garlic aioli

DESSERTS

Chocolate Delight 14

70% valrhona chocolate | brownie-pecan bar
dulce chocolate cremeux | crispy feuilletine

Mandarin 8

mandarin orange in five textures

Berry Cheesecake 8

strawberry sponge | raspberry & strawberry marmalade
strawberry emulsion | soft lemon-scented mascarpone

Passion Fruit 10

cilantro and passion fruit | crispy meringue
sable crumble

Ice Cream by Scoop 3

tahitian vanilla bean | dark chocolate
milk chocolate-caramel

Sorbet by Scoop 3

raspberry | passion fruit-cilantro