

## APPETIZER

**Charcuterie Board** \$29

*Artisan Cheeses w Specialty Meats*

**Lobster Roll** \$24

*Chunky Lobster Salad, Lettuce on a Brioche Roll*

**Roasted Beet Salad** \$15 GF, V

*Butternut Squash, Fennel, Arugula, Red Onion, Goat Cheese  
Pumpkin Seeds & Pomegranate Vinaigrette*

**Crab Corn Chowder** \$14 GF

## ENTREES

**\*Roasted Beef Tenderloin** \$58

*Sour Cream Mashed Potatoes, Haricots Verts, Black Garlic Demi-Glace*

**\*Seared Scallops** \$48 GF

*Sweet Corn Puree, Brown Butter, Haricots Verts*

**Roasted Half Duck** \$48 GF

*Wild Rice Pilaf, Baby Carrots, Blackberry Prickly Pear Sauce*

**\*Bone-In Sakura Pork Chop** \$43 GF

*Yukon Mashed Potatoes, Baby Carrots, Peach Bourbon Chutney*

**Ratatouille** \$36 GF, VG

*Seared Trumpet Mushroom, Polenta Cake*

**Tortellini Pasta** \$30 V

*Butternut Squash Cream, Cranberries, Rosemary*

## DESSERT \$12

**Namelaka Ganache**

**Tiramisu**

**Cheesecake w Kumquat Marmalade**

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

*GF Gluten Free V Vegetarian VG Vegan*

*Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.  
Allergen information for all food available upon request.*

