



DEBUT MENU

Starters & Greens

- Buffalo chicken soup in a puff pastry- \$6
- Ciabatta crostini w/ brie butter, spiced apple jam, bacon & honeycomb- \$11
- Fugi apple, arugula, shaved nappa cabbage, w/ rice flour tempura puffs & a wasabi-almond vinaigrette- \$10
- Watermelon & blueberry salad, w/ mixed greens, olives, sunflower seeds, & a basil vinaigrette- \$11
- Butter lettuce in an anchovy-garlic dressing, w/ grilled bread- \$9

Entrees

- Cayenne glazed SEA SCALLOPS over espresso w/ arugula, grilled peaches, & maple walnut vinaigrette- \$22
- Grilled HANGAR STEAK with gorgonzola-shrimp butter, fried onions, potato puree, & ancho reduction- \$21
- Local PINK SHRIMP over soft polenta w/ olives, tomatoes, oregano, feta, & lemon arugula- \$15
- PEI MUSSELS steamed in lemon grass and cilantro, in coconut curry cream- \$19
- Cashew crusted GROUPER filet over braised fennel w/ orange vanilla vinaigrette- \$24
- Lemon RISOTTO w/ leaks, oyster mushrooms & spinach- \$13

Dessert

- Chocolate Gourmandaisi w/ fresh strawberries & Blueberries, whipped cream, & a shot glass of chocolate sauce- \$7
- Trio of peanut butter balls covered in dark chocolate- \$5
- Honey Vanilla panna cotta & water melon/kiwi salad w/ coconut lime sauce- \$7