



## Vegetarian and Vegan

### **Grilled Noble Sourdough**

Whipped Butter of The Day, Flaky Salt, Radish **\$5**

### **Pecan Crack** *GF Vegan*

Sweet and Salty Pecans **\$5**

### **Warm Greek Olives** *GF Vegan*

Lemon, Honey, Calabrian Chili **\$7**

### **Beet Hummus**

Scandinavian Flat Bread, Feta, Crudités **\$11**

### **Pommes Dauphinoise** *GF*

Meltingly Soft Potatoes Layer with Cream, Butter, Garlic, and Parmesan **\$10**

### **Wild Mushroom Napoleon**

Crisp Lithuanian Rye Bread Cracker, Roast Wild Mushroom, Herb Goat Cheese Mousse **\$14**

### **Ratatouille** *GF can be Vegan*

Traditional Provençal Stew of Tomatoes and Summer Vegetables in a Crisp Rice Cracker, Parmesan, and Shaved Vegetable Salad **\$13**

### **Salt Baked Beet Carpaccio** *GF can be Vegan*

Salt Baked Beet Carpaccio, Poached Pear, Goat Cheese, Walnuts, Micro Greens, Honey Lemon Vinaigrette **\$16**

### **Roast Wild Mushroom and Butternut Flatbread**

Lavash, Herb Mousse, Crème Fraîche, Gruyere, Honey Roast Butternut, Roast Wild Mushrooms, Micro Greens **\$15**

## Salads

### **House Julienne Salad** *GF Vegan*

Arugula, Carrots, Cucumber, Pickled Onions, Leeks, Citrus, Herb - Agave Dressing **\$9**

### **Warm Riced Cauliflower Salad** *GF*

Romesco, Pepita's, Pomegranate, Mint, Feta, Shaved Vegetable Salad, Micro Greens **\$11**

### **Salade Nicoise** *GF*

Seared Yellowfin Tuna, Haricot Vert, Potato, Grape Tomato, Olives, Pickled Red Onion, Greens, Dijon Vinaigrette **\$18**

# From Land and Sea

<b>Chicken Confit Tostada</b> <i>GF</i>	Sweet Corn Velouté, White Bean Puree, Roasted Salsa, Feta, Avocado Crema, Pickled Onion <b>\$9</b>
<b>Pork Belly Bahn Mi Slider*</b>	Char Sui Glazed Pork Belly, Brioche, Kimchi Slaw, Sriracha Mayo <b>\$8</b>
<b>Pate de Campagne</b>	Pork Pate wrapped in Bacon, with Pistachio, Shitake, and Foie Gras, served with Cornichons, Pickled Red Onion, Grainy Dijon Mustard, and Grilled Sourdough <b>\$12</b>
<b>Devils on Horseback</b>	Prosciutto Wrapped Dates Stuffed with Blue Cheese <b>\$13</b> <i>GF</i>
<b>Escargot on Brioche</b>	French Snails, Toasted Noble Brioche, Brie Gratin, Garlic Parsley Butter, Micro Greens, Red Wine Butter Sauce <b>\$15</b>
<b>Beef Tartar*</b>	Shallots, Egg Yolk, Cornichons, Capers, Mustards, White Anchovies, Aioli, Grilled Noble Sourdough <b>\$24</b>
<b>New Zealand Lamb Chops</b> <i>GF</i>	Roast Medium Rare, Mint Sweet Pea Puree, Red Wine Butter Sauce <b>\$26</b>
<b>Duck Confit Moroccan Pastilla</b>	Filo, Charred Onion Agrodolce, Julienne Salads, Pickled Pineapple <b>\$21</b>
<b>Salmon Tarte Flambé Flatbread</b>	Lavash, Sour Crème, Gruyere, Cured Salmon, Pickled Red Onions, Capers, Lemon Zest Fresh Herbs <b>\$16</b>
<b>Crab and Avocado Tartine</b>	Grilled Noble Sourdough, Avocado Crema, Jumbo Lump Crab, Remoulade <b>\$21</b>
<b>Ceviche</b>	Bay Scallop, Shrimp, Avocado Mousse, Tomato, Yuzu, Lime, Cilantro, Dill, Mint, Watermelon Radish, Roe, Papadams <b>\$17</b>

## On Board

### Fromage Board

3 Chef's Choice Cheeses, Fig Jam, Grilled Bread, Pecan Crack, Fruit **\$19** (*Meat and Cheese +\$7*)

### Charcuterie Board\*

3 Chef's Choice Meats, House Mustard, Grilled Bread, Olives, Cornichons **\$19** (*Meat and Cheese +\$7*)

### Grazing Board\* (Great for Groups!)

3 Chef's Choice Meats, 3 Cheeses, Pate de Campagne, Beet Hummus, Crudités, Olives, Fig Jam, Grilled Bread, Scandinavian Flatbread, and Cornichons **\$42**

## Sweet's

<p><b>Pavlova</b> <i>GF</i> Meringue, Passion Fruit Curd, Fresh Summer Berries, and Mint <b>\$10</b></p> <p><b>Black Forrest Mousse Au Chocolat</b> Dark Chocolate Mousse, Chocolate Crumble, Brandied Cherry, and Mint Chantilly <b>\$11</b></p>	<p><b>Tarte Au Citron</b> Pate Sucre, Lemon Curd, Bruleed Meringue, Raspberry Sorbet, and Crumble <b>\$11</b></p> <p><b>Coffee Creme Brûle</b> <b>\$10</b></p>
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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.