

# Vegetarian and Vegan

## **Warm Rosemary Garlic Focaccia**

Whipped Butter of The Day, Aioli, Flaky Salt, Radish **6**

## **Spanish Potatoes** *GF Can be Vegan*

Oven Roasted Marble Potatoes, Romesco, Spicy Aioli, Micro Greens, Pistachio **7**

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

Sweet and Salty Pecan, Apricot **5**

## **Greek Olives** *GF, Vegan*

Lemon, Honey, Chili **7**

## **Gratin Dauphoise** *GF*

Rich Gratin of gold Potatoes, Cream, and Parmesan **10**

## **Beet Hummus** *Can be Vegan*

Scandinavian Flat Bread, Papadam, Feta, Crudités **10**

## **Roast Butternut and Mushroom Flatbread**

Lavash, Herb Mousse, Sour Cream, Gruyere, Honey Roast Butternut, Roast Mushroom, Herb Mousse, Micro Greens **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**

## **Chanterelle Mushroom Napoleon**

Roasted Chanterelle Mushrooms, Scandinavian Seed Bread, Goat Cheese Mousse, Apple and Micro Green Salad **14**

## **Avocado Tartine and Warm Oven Dried Tomato and Corn Salsa** *Vegan*

Grilled Noble Sourdough, Micro greens **12**

# 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 **12**

## **Little Gem Caesar Salad** *GF*

Little Gem Lettuce, Herb Aioli, Shaved Parmesan, Oven Dried Tomato, Pepitas, Crisp Onion **13**

# On Board

## **Fromage Board**

3 Chef's Choice Cheeses, Fig Jam, Scandinavian Seed Crackers, 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, Devils on Horseback, Beet Hummus, Crudités, Olives, Fig Jam, Grilled Bread, Scandinavian Flatbread, and Cornichons **54**

## 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 Duck Confit 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>26</b>
<b>New Zealand Lamb Chops</b> <i>GF</i>	Roast Medium Rare, Mint Sweet Pea Puree, Red Wine Butter Sauce, Agridolce <b>27</b>
<b>Duck Confit Filo Purse</b>	Duck Confit with Warm Moroccan Spices, Pickled Pineapple, Charred Onion Agridolce, Shaved Vegetable Salad <b>19</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, Jumbo Lump Crab, Remoulade, Avocado Mousse <b>19</b>
<b>Scallop and Shrimp Ceviche</b>	Bay Scallop, Avocado Mousse, Tomato, Yuzu, Lime, Cilantro, Dill, Mint, Watermelon Radish, Roe, Papadams <b>17</b>

## Sweets

<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>Frozen Strawberry Parfait Cube</b> Fresh Berries, Brûleed Meringue, and Pistachio <b>10</b></p> <p><b>Coffee Creme Brûlée</b> <b>10</b></p>	<p><b>Dessert Libations</b></p> <p>Cockburns 2016 Vintage Porto <b>20</b></p> <p>Domaine De Durban Muscat Beaumes de Venise 2014 <b>15</b></p> <p>Chateau Roumeiu Sauterns 2015 <b>15</b></p> <p>Centinario Lambrusco <b>11</b></p> <p>Trentadue Chocolate Amore Port <b>15</b></p>
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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.