



## MAIN COURSES

### ANGEL HAIR PASTA

Fresh tomato basil sauce

21.

### HOMEMADE RAVIOLI DU JOUR

Chef's daily selection

### CARAMELIZED DIVER SCALLOPS

Caramelized Cauliflower Florets, cauliflower puree, braised Swiss chard, caper  
raisin emulsion

32.

### MISO MARINATED SCOTTISH SALMON

Scallion sticky rice cake, baby bok choy, grilled pineapple, pickled Daikon slaw  
and miso glaze

30.

### PAN ROASTED WILD STRIPED BASS

Roasted corn-fava bean succotash, zucchini, squash, Applewood smoked bacon  
and Jalapeño-corn Veloute

34.

### WOODFIRE GRILLED N.Y. STRIP

Potato purée, asparagus, wild mushrooms and mushroom bordelaise

38.

### SHORT RIBS OF BEEF

Braised with ginger and pineapple, edamame purée, papaya slaw and  
passionfruit foam

32.

### ROASTED BONELESS FREE RANGE CHICKEN

Sautéed spinach, potato purée, natural jus

25.