



## STARTERS

### SHRIMP AND BABY SQUID CEVICHE

Tomato, onion, jalapeño, cilantro, and citrus marinade

16.

### MONT CHEVRE STUFFED FIG WITH PROSCUITTO DI PARMA

Pickled cantaloupe, arugula, candied pecans and balsamic-fig sauce

16.

### STEAMED PORK AND GINGER DUMPLINGS

Cucumber, peanuts, bean sprouts, cilantro, mint, and chili-mango sauce

14.

### RADICCHIO AND GARBANZO BEAN SALAD

Steamed baby vegetables, sheep's milk feta, oregano, mint, and sherry-shallot vinaigrette

12.

### INVOLTINI OF EGGPLANT AND HERBED GOAT CHEESE

Confit of Piquillo pepper, baby arugula, parsley pesto, and lemon-caper vinaigrette

14.

### CHICKEN LIVER PARFAIT

Black truffle butter, apricot-ginger chutney, cornichons, Dijon mustard, petit greens and crostini

17.

### GRILLED BABY SQUID

Crispy tentacles, flageolet beans, roasted fennel, charred sweet pepper, parsley coulis, and Patis- sweet pepper nage

14.

### HAND PICKED ORGANIC BABY GREENS

Brandied apricots, granny smith apple, golden raisins, toasted pine nuts, gorgonzola and balsamic vinaigrette

13.