

## Summer Savour

Ahi Tuna, Mesquite-Smoked, Yellow Watermelon, Fig Balsamic, Tomato Pulp, Red Salt

Or

Bibb Lettuce Heart, Charred Tomato Terrine, Sunflower Seeds, Green Goddess Drizzle

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Ruby Trout, Margarita Mojo, Shrimp Enchiladas, Poblano and Pequillo Crema

Or

Short-Rib Ravioli, Madeira-Braised, Pearl Onions, Fava Beans, Thyme and Tomatoes

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Chocolate Banana Torte, Pecan Crunch Ice Cream

Or

Dulce de Leche Cheesecake, Macerated Citrus

\$40

### STARTERS

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| Lobster Bisque, Jumbo Crab Meat, Tarragon Cream   | 9  |
| Blue Prawns, Lop Chong Sausage, Red Curry Noodles, Fennel-Orange Salad                  | 17 |
| Diver Scallop, Pequillo Pepper-Lacquered, Roasted Corn Purée, Frisee-Dill Salad         | 15 |
| Half Squab, Guava Glaze, Tostone, Queso Fresco, Jicama Salad, Black Bean Sauce          | 15 |
| Wagyu Beef Sirloin Carpaccio, Chili-Honey Oil, Crème Fraiche, Aged Parmesan, Watercress | 18 |
| Ahi Tuna, Mesquite-Grilled Rare, Yellow Watermelon, Fig Balsamic, Tomato Pulp, Red Salt | 15 |

### LOCAL GARDEN

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|---|----|
| Bibb Lettuce Heart, Charred Heirloom Tomato Terrine, Sunflower Seeds, Green Goddess Froth | 10 |
| Crab and Mango Napoleon, Blue Bonnet Farms' Tender Greens, Chipotle Aioli, Crispy Pita    | 12 |
| Spinach, Hoja Santa Goat Cheese, Bacon, Bruléed Figs, Almonds, Lavender-Honey Vinaigrette | 11 |

## OCEAN

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| Halibut, Sesame-Soy Crusted, Soba, Bok Choy, Beech Mushrooms, Lemongrass-Ginger Broth       | 31 |
| Barramundi, Littleneck Clam "Chowder", Purple Potatoes, Mushrooms, Andouille, Asparagus     | 32 |
| Ruby Trout, Cast-Iron Seared, Margarita Mojo, Shrimp Enchiladas, Poblano and Pequillo Crema | 29 |

## RANGE

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| Rib-Eye, Niman Ranch, Szechuan Pepper-Cremeni Mushroom Jus, Swiss Chard, Parsley Potatoes      | 41 |
| Beef Tenderloin, Gratin Potato-stuffed Vidalia Onion, Grilled Asparagus, Bosque Blue Cheese    | 39 |
| Short-Rib Ravioli, Madeira-Braised, Pearl Onions, Fava Beans, Thyme and Tomatoes               | 29 |
| Lamb Loin, Rosemary Lamb Confit-stuffed Vine-Ripe Tomato, Red Rice Risotto, Calvados Jus       | 39 |
| Bryan Farms' Half Chicken, Ancho BBQ Glaze, Cranberry Beans, Pancetta, Zucchini-Celery Slaw    | 26 |
| Berkshire Pork Loin, Texas Beer-braised, Chili – Molasses Rib, Grain Mustard Gnocchi, Pea Trio | 35 |

## EXTRAS 7

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|                                   |                                  |
|-----------------------------------|----------------------------------|
| Warm Potato, Bacon and Herb Salad | Charred Corn with Garlic Spinach |
| Haricots Vert with Pancetta       | Grilled Green Asparagus          |

**Garret Fujieda, Executive Chef**

**John Signorelli, Executive Sous Chef**

*Split plates + \$4*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.*