For the Table

**Charcuterie** 20
Daily Selection, Seasonal Pickles, Grilled Bread

**Cheese Selection** 24
Daily Selection, Quince Jam, Grilled Bread

**House Marinated Olive Mix** 12
Nicoise, Kalamata, Castelvetrano, Marcona Almond

**Roasted Market Vegetables** 14
Lavender Honey, Soft Ricotta

**Breads and Spreads** 16
Hummus, Baba Ganoush, Tzatziki

**Seared Ahi Tuna** 20
Tobiko, Yuzu-Soy Vinaigrette, Pickled Sweet Drops

**Grilled Spanish Octopus** 18
Autumn Squash Medley, Harissa Sauce

**Salmon Crudo Estilo Japones** 24
Ora King Salmon, Bonito Soy Sauce, Wasabi Tobiko

**Desserts** 10
Praline Cheesecake
Chocolate Hazelnut Center

**Tahitian Vanilla Bean and Berry Brulée**
Thin Shell, Raspberry-Lime Sorbet

**Chocolate Mousse Dome**
Pomegranate, Acai Berry

**Ice Cream / Sorbet**

**Sea Scallops** 20
Piquillo Pepper Coulis, Bell Pepper Salpicon

**Maryland Jumbo Lump Crab Cake** 22
Old Bay Remoulade, Arugula Fennel Salad

**New Zealand Lamb Chops** 16
Bitter Greens, Romesco Sauce

**Harris Ranch Hanger Steak** 20
Truffle Vinaigrette, Market Mushrooms

**Duck Breast** 24
Creamed Butternut Squash, Black Garlic Glaze

**Tacos del Dia** MP
Specially Selected for the Day
Corn Tortilla, Cilantro, Chipotle Aioli, Dill Pickles

**Espresso | Decaffeinated Espresso** 5
**Cappuccino | Café Latte** 7
**Organic Teas** 8
Chamomile | Peppermint | Green tea
Vanilla Rooibos | Earl Grey | English Breakfast

We are happy to curate a cocktail pairing to complement any of our menu offerings in order to enhance your dining experience.

20% gratuity will be added for parties of 6 or more.
*Consumption of raw or undercooked foods may increase your risk of food borne illness. Please alert your server to any known allergies.*