



APPETIZER

shrimp cocktail with traditional cocktail sauce	16
seared scallops mushrooms a la grecque & new potato salad with lemon caraway cream	15
east coast oysters on the half shell 3 or 6	9 / 16
sashimi-grade tuna tartare with avocado & fingerling potato chips	16
southern fried quail with creamless "creamed corn" & a fresh biscuit	14
bamboo-steamed chicken & shrimp dim sum with chili dipping sauce	17

SOUP, SALAD & PASTA

mixed greens with pear tomatoes, cucumber & balsamic vinaigrette	9
"satur farm" mache salad green beans, spanish marcona almonds & spring onions on a garlic crouton, brown butter vinaigrette	10
sugar snap pea soup with a parmesan flan & spanish chorizo	10
hoisin-ginger marinated steak salad with crisp vegetable & miso-sesame vinaigrette	sm 12 / lg 19
watermelon carpaccio with buffalo mozzarella & heirloom tomatoes wild arugula & fresh hearts of palm	sm 12 / lg 19
white & green asparagus risotto with shrimp & fresh herb coulis	18

ENTRÉE

pan seared red snapper pearl couscous with roasted garlic-parsley puree & sautéed zucchini with tomatoes & taggiasca olives	25
pan seared wild king salmon with fennel puree, orange-glazed baby carrots, lemon-olive oil sauce & fennel slaw	25
grilled all-natural ny strip steak sautéed spinach, smoked tomato-butter sauce with tarragon & chick pea fries	29
steamed mussels with white wine diced vegetables, cured bacon & fresh herbs over orzo pasta	21
herb-roasted free-range chicken breast fingerling potatoes, haricots verts & garlic-rosemary jus	24
grilled lamb chops mac 'n' goat cheese, grilled asparagus, roasted tomato compote & arugula	32

SIDES \$ 5

broccoli rabe with garlic	french fries
chick pea fries	mashed potatoes
mac 'n' goat cheese	sautéed spinach