



# EARLY SPRING FEATURES

## Appetizers

### **SEARED FOIE GRAS**

*Candied Apple, Sherry Gastrique, Potato Lattice 19*

### **PAN ROASTED SCALLOPS**

*Carolina Grits, Pancetta, Tomatoes, Red Wine Sauce 16*

### **BLUE CRAB CAKE**

*Sweet Corn Maque Choux, Remoulade Sauce 14*

### **ASPARAGUS AND PARMESAN SOUP**

*Slow Poached Egg, Parmesan Tuile 8*



### **ESCARGOT RAGOUT**

*Pancetta, Roasted Shallots, Potato Puree 8*



### **HAWAIIAN TUNA POKE**

*Onion, Tomato, Chives, Avocado, Scallion Cakes 14*

## Salads

### **BABY GREENS SALAD**

*Tomatoes, Cucumbers, Miso Ginger Dressing 7*



### **BUTTER LETTUCE**

*Breakfast Radish, Parmesan, Mustard Vinaigrette 7*

### **GREEN APPLE AND FENNEL SALAD**

*Grilled Radicchio, Maple Vanilla Vinaigrette 9*

### **BABY BEET SALAD**

*Arugula, Walnut Crusted Goat Cheese, Truffle Vinaigrette 14*

## From the Sea

### **CHIPOTLE GRILLED SHRIMP**

*Corn Pudding, Tomato Relish,  
Avocado Vinaigrette 22*

### **BLACKENED RARE BIGEYE TUNA**

*Sushi Rice Cake, Cucumber Salad,  
Chinese Mustard Butter Sauce 32*

**PAN ROASTED SCOTTISH SALMON**  
*Shittake-Tomato-Goat Cheese Terrine,  
Roasted Potatoes, Arugula, Aged Balsamic 28*

**GRILLED HAWAIIAN SWORDFISH**  
*Lemon Butter, Blue Crab -  
Asparagus Risotto 28*


## From The Land

**GRILLED DOUBLE CUT PORK CHOP**  
*Creamy Grits, Fried Green Tomatoes,  
Tasso Ham Sauce 26*

**SONOMA COUNTY BONE IN LAMB RIBEYE**  
*Pommery Mustard and Brioche Crust, White Bean,  
Chorizo, Spinach, and Tomato Ragout 32*

**GRILLED FILET MIGNON**  
*Truffle Potato Puree, Creamed Spinach 34*

 **STEAK FRITES**  
*Eight Ounce Hangar Steak with French Fries  
and Maitre De Hotel Butter 18*

 Denotes the Most Recent Additions to Our Seasonal Menu