

ENTRÉES



GRILLED OCTOPUS PESTO BURRATA	54
breaded 4 oz burrata / basil pesto filling / sun-dried tomato puree / blueberry ginger balsamic glaze	
PAN SEARED TRIGGER FISH	59
carrot risotto / sautéed spinach/ passion fruit Cruzan rum reduction *(gf)	
SHRIMP SPINACH RAVIOLI	48
white truffle cream sauce / grated Parmesan white truffle oil	
DUCK CONFIT GNOCCHI	56
potato gnocchi / creamy garlic nage / sautéed mushroom	
CURRY FARROTTO	38
crispy leek / roasted peanuts / portabello mushroom / sweet corn green pea puree *(df, v)	
WHITE ALFREDO PASTA	36
Alfredo sauce / grated Parmesean / garlic bread	
Additions: * 6 oz Lobster Tail \$32 * Chicken \$16 Shrimp* \$16 * 4 oz Pesto Buratta \$14	
12 OZ NEW YORK STRIP STEAK	59
garlic chive mashed potato / citrus Brussels sprouts / veal reduction / sea salt (gf)	
Additions: *6 oz lb Lobster Tail \$32 * Chicken \$16 Shrimp \$16 * Pesto Buratta \$14	
HERB-CRUSTED NEW ZEALAND HALF LAMB RACK	67
sweet potato puree / baby carrots / roasted cherry tomatoes blackberry veal glaze	

CHEF'S TASTING MENU / LIMITED TO PARTIES OF 2 **175 each**
Absolutely NO Allergies / Personal Dinner
FIVE Courses.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 or more guests.
MAXIMUM OF TWO CREDIT CARDS PER TABLE.