

Bread Service

Pao de Queijo

warm honey / chilled butter GF

("POW DE KAY-JO")

In layman terms, a Brazilian style cheese bread. Ours will be gluten free made with tapioca flour and white cheddar, warm honey, chilled butter
(picture to follow)

Allergies

Dairy

Appetizers

Kani Maki & Smoked Salmon Naruto

clarified butter / cream cheese GF

(CON-NEE MAH-KEE; NAH-ROO-TOE)

Kani is imitation crab, legally we can not say "crab" on our menu, and Christopher hates seeing the word
"Krab"

Maki is a traditional sushi roll, ours will be wrapped in soy paper (the yellow wrap)

Naruto is riceless and wrapped in thinly sliced cucumber

Maki – Soy Paper, Krab, Mayo, Lemon Juice, Parsley, Dill, Chive, Black Sesame, Sushi Rice

Naruto – cucumber wrap, smoked salmon (lox), cream cheese, chive, cream cheese drizzle

No changes

Allergies

Shellfish, Dairy, Sesame, Seafood



Grilled Margarita Shrimp

avocado toast / smoked paprika / tequila

toasted ciabatta, avocado mash (lime juice, lemon juice, salt, pepper), watercress, 3 each marinated tail on grilled 16/20 shrimp { Tequila, Tomato Juice, Olive Oil, Lime Juice, Parsley Smoked Paprika)
(Can be GF without bread, Can omit avocado, watercress)

Allergies

Gluten, Shellfish, Alcohol, Nightshade



Marti's Bistro Salad

*artisan greens / cucumber / chickpea / beet /
caramelized onion dressing*

Cucumber wrapped chopped romaine, iceberg, watercress, chickpea, beet, radish, caramelized onion dressing
(waiting for ingredients, may possibly be GF)
(item will be pre-made, can omit dressing/dressing on side)

Allergies

GF



Celery Root Bisque

spiced apple / fennel / grape seed oil V/GF

Puree of celery root, potato, rice flour, almond milk, cashew, topped with spiced apple/fennel compote (brown sugar and water)
(Compote can be omitted)
(picture to follow)

Allergies

Tree nut, Nightshade

Entrees

Sesame Seared Ahi Tuna

scallion / jasmine rice / ginger-ponzu GF

Hawaiian Yellowtail Ahi Tuna Seared Rare, Black and white sesame crusted, warm jasmine rice, Ginger Ponzu (tamari, lemon, lime, orange, ginger), fresh scallion
(sesame can be omitted, can be upcooked ONLY if requested, tamari is GF soy sauce)
(picture shows cabbage wrapped rice, that will change to warm jasmine rice)

Allergies

Sesame, Seafood



Very Vegan Tower

*portobella / tomato / brussels / quinoa / chickpea /
root vegetable / carrot ginger puree V/GF*

Layered as described, base of carrot ginger puree (carrot, ginger, veggie stock)
(Picture to follow)

Allergies

Nightshade

Italian Cheese Fiocchi

pear / truffle oil / brown butter / sage cream / parmesan

("FEE-OH-KEE")

Fiocchi roughly translated means "Filled Pasta Purses" with robiola, ricotta, grana padano, telaggio cheeses. A sweet yet early flavor profile, cooked in sage brown butter, finished with velouté ("VEL-OO-TEH" dill, butter, flour, lemon juice, salt, pepper). shaved parmesan, truffle oil

Allergies

Gluten, Garlic, Dairy



Maple Seared Salmon

lemon volute / parsnip fondue / portobella

Chilean Salmon Filet (Farm Raised skin on one side, prepared Medium, can be upcooked upon request only)
Parsnip Fondue (heavy cream, butter, white cheddar, parmesan, ginger, white pepper, salt), roasted parsnip;
Portobella (cooked with oil garlic shallot white wine) Velouté (dill, butter, flour, lemon juice, salt, pepper)
(Can be GF w/o Veloute, can do SOS as well)

Allergies

Gluten, Garlic, Dairy, Seafood



Tuscan Chicken Agrodolce

pine nut / quinoa / baby heirloom carrot

(\$6 supplement)

“AGGRO-DOLE-CHAY”

Agrodolce - sweet and sour tangy sauce

Quinoa base, with herbs and ‘fresh farm vegetables’ (will change as available), grilled airline chicken (breast, bone in, salt, pepper), pine nuts toasted with rosemary, agrodolce (cornstarch, balsamic, red onion, sugar, salt, pepper, rosemary); sliced roasted carrots (olive oil, salt, pepper, garlic, shallot)

Gluten Free, Dairy Free

Allergies

Garlic, Allium, Tree Nut



Teriyaki Chateaubriand

purple potato / miso butter / brussels

(\$6 supplement)

“SHA-TOE-BREE-AN”

Very tender center cut filet tenderloin, teriyaki brushed (can be omitted/on side), prepared Medium Rare (can be upcooked on request only); Miso butter (miso paste and butter), purple potato (white pepper, salt, cream, butter, scallion); brussels (blanched, flash fried, tamari); lotus chip (can be GF w/o Teriyaki)

Allergies

Gluten, Nightshade, Dairy (in potato)



Dessert

Banana Bread Pudding

caramelized banana / salted rum caramel / candied pecan

pudding (Heavy Cream, Egg yolk, banana, sugar, banana liquor, dark rum, scrap bread, banana), Candied pecan (sugar, pecan), dark rum infused caramel sauce

Allergies

Gluten, Dairy, Alcohol, Tree Nut



Meyer Lemon Tartlet

raspberry chantilly / seasonal berries

(“SHAN-TIL-EE”)

Filling - Flour salt, egg yolk, lemon, regular sugar, powdered sugar, butter, heavy cream
Raspberry chantilly (heavy cream, raspberry, sugar); graham cracker crust (butter)

Allergies

Gluten, Dairy, Egg

