



APPETIZERS

Seasonal Soup prepared daily	10
Black Truffle Pizza	21
'DUO' of Ahi Tuna tuna tartare, mango & wasabi avocado mousse, seared tuna, grilled pineapple & sweet pepper salsa	18
Golden Beet Terrine Port wine aged balsamic, goat cheese, candied walnuts, citrus hazelnut vinaigrette	17
Seasonal Vegetable Tartlet lemon tarragon beurre blanc	13
Crispy Calamari Salad fris�e, bell peppers, shaved fennel, mango, yuzu vinaigrette	16
Burrata with Heirloom Tomatoes aged balsamic	17
Apricot and Pistachio Duck Sausage with White Asparagus Soup seasonal asparagus, pickled ramps, peach brandy glaze	14
Grilled Shrimp Watermelon Salad feta, heirloom tomatoes, fresh mint, blood orange vinaigrette	16
Poached Maine Lobster Salad avocado, cucumber, red and yellow peppers, jalape�o, champagne mango 'caviar'	20

'DUO' CARPACCIO

Filet Mignon

choice of topping:

- ~ baby arugula, shaved aged Parmesan, extra virgin olive oil ~
- ~ grilled Portobello mushroom, baby artichoke hearts, basil infused olive oil ~
- ~ green apple, shaved fennel, horseradish vinaigrette ~

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Tuna, Salmon or Yellowtail

choice of topping:

- ~ baby arugula, heirloom tomatoes, lemon-thyme infused olive oil ~
- ~ passion fruit 'caviar', mango, pickled radish, citrus ginger vinaigrette ~
- ~ ruby grapefruit, avocado, toasted pine nuts, yuzu ~

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ENTREES

Market Vegetable Rigatoni	organic baby seasonal vegetables, cherry tomatoes, roasted garlic, truffle oil, white wine	22
Braised Veal Osso Bucco Tortellini	spinach and ricotta cheese, hon shimeji mushrooms, Port wine sauce	24
Organic Free Range Chicken Breast	chanterelle mushrooms, butternut squash, fava beans, dried fruit chutney, thyme infused Madeira jus	26
Grilled Atlantic Salmon	seasonal vegetables, baby artichokes, grapes, tomato confit, Champagne fines herbes sauce	28
Seared 'Day Boat' Sea Scallops	zucchini, Maitake mushrooms, baby carrots, cauliflower purée, saffron sweet corn sauce	30
Grilled King Prawns	roasted ratatouille, basil pesto, roasted garlic white wine, yellow pepper coulis	32
Honey Tamari Glazed Chilean Sea Bass	wilted pea shoots, baby corn, seasonal vegetables, citrus lemongrass sauce	31
Mediterranean Branzino	broccolini, oyster mushrooms, capers, Niçoise olives, balsamic reduction	29
Lobster 'DUO'	Champagne poached Maine lobster, cauliflower gratin, lobster and potato spring roll, green apple curry	34
Aromatic Glazed Duck	French green lentils, baby rainbow carrots, caramelized peaches, honey-ginger ponzu	28
Prime Hanger Steak Au Poivre	Vidalia onion rings, roasted fingerling potatoes, wild forest mushrooms, green peppercorn sauce	31
20oz USDA Prime Aged Ribeye		42
Herb Roasted Rack of Lamb	seasonal succotash, cauliflower & goat cheese purée, mint, roasted red pepper coulis	36

SIDES

9 each

truffled creamy mashed potatoes

sweet potato fries

wild forest mushrooms with caramelized pearl onions

roasted ratatouille

savory glazed seasonal vegetables

creamy spinach with Gruyère cheese

grilled asparagus with lemon, extra virgin olive oil

crispy Vidalia onion rings

Parmesan truffle matchstick fries