

9 DAYS SPECIAL MENU

APPETIZERS

SOUP OF THE DAY

Daily composed soup 14

SMOKED CITRUS OLIVES

pickled mango, ras el hanout tahini 18

EGGPLANT

Preserved lemon aioli, sumac pomegranate, pine nuts, ras el hanout tahini 22

CAULIFLOWER

Sweet potato tahini, Pico de Gallo 22

TUNA TACO

Flour tortillas, salsa Pico de Gallo, avocado crema, pickled onions, smoked potato thread 28

MEDITERRANEAN FLATBREAD

Roasted eggplant, peppers, zucchini, falafel crumble, Pico de Gallo 28

ENTRÉES

SWEET POTATO RAVIOLI

Herb purée, gremolata, veggie demi-glace, pine nuts, herb bread crumbs 42

PASTA PRIMAVERA

Grilled eggplant, peppers, zucchini 42

ROASTED ATLANTIC SALMON

Hasselback potatoes, vegetable ratatouille, caper sauce 49

TUNA STEAK

Peppercorn sauce, mashed potatoes, green beans 59

BRANZINO FILET

Lemon garlic smashed potatoes, swiss chard 49

SALADS

HERB & NUT

Fresh herbs, almonds, sunflower seeds, sesame, pecans, dried cranberries, grilled peaches, date syrup dressing 34

SALMON TARTAR

Roasted beets, avocado, jalapeños, crispy shallots, honey lemon dressing 34

CAESAR SALAD

Romaine lettuce, red onions, focaccia croutons, dried cherry tomatoes, Caesar dressing 22

Add

grilled salmon fillet 12
or grilled tuna 15

SIDES

CRISPY SMASHED POTATOES

Garlic, herbs, lemon zest 10

YUKON GOLD MASHED POTATO

10

MIXED LETTUCE

In classic vinaigrette 10

CAESAR SALAD

10

CUCUMBER SALAD

10

FRENCH FRIES 10

CRISPY ONION RINGS 10

SAUTÉED GREEN BEANS

Spinach, swiss chard, scallion purée 12

SAUTÉED WILD MUSHROOMS

Garlic purée 12

DESSERT 15

1 FREE DESSERT WITH ANY ENTRÉE ORDER

CHOCOLATE EXTRAVAGANZA

Chocolate soil, chocolate mousse, chocolate brownie, ganache, Oreo-style cookies

WARM SEASONAL FRUIT CRUMBLE

Cinnamon roasted fruit, maple oat crumble, vanilla non-dairy ice cream

LEMON MERINGUE TART

Lemon curd, flaky pie crust, torched meringue, candied lemon

SALTED CARAMEL PROFITEROLES

Cream puff, salted caramel chantilly, chocolate glaze