

NINE DAYS MENU

STARTERS

Cauliflower 30 vg

Roasted cauliflower w/ green tahini & chili oil

Baby Kale Salad 28 vg

Root vegetables, oranges, candied nuts, strawberries, berry vinaigrette

Endive Salad 28 vg

Belgian endive, green apple, celery, watermelon radish, salted walnuts, micro celery, in a Waldorf dressing

Ceviche 34

Mix Fish in a Yuzu Miso Sauce, Shallots, Cucumber, Jalapeño, Cherry Tomato, Cilantro, Rice

Salmon Tartare 34

Lightly cured salmon in wasabi and Malden salt, served w/ horse-radish chive salsa & a jalapeño pink pepper vinaigrette

Sea Bass Bites 38

Local black sea bass wrapped in kadaif served with eggplant cream, harissa, radish & cilantro

ENTREES

Wild Mushroom Fettuccine 56

Fresh fettuccine, chanterelle mushroom, mixed mushrooms, shallots, garlic, chili, & fresh oregano

Salmon 52

Roasted fingerling potatoes, sautéed vegetables, kalamata olives, capers, & lemony sauce

Wild Caught Local Black Sea Bass 65

Cooked w/ spicy red peppers, cilantro, chickpeas, served w/ house Jerusalem focaccia

Branzino 58

Baked whole butterflied branzino on a smokey eggplant, baked parsnip, & garlic parsley paprika oil

Seared Bluefin Tuna Steak (Lean Tuna) 80 (Tuna Belly) 105

Choice of imported Lean Tuna or Tuna Belly cuts, pan seared, served with truffle fingerling potatoes & garlic citrus soy sauce.

SIDES

Homemade Fries 16

Fingerling Potatoes 19

Truffle Fries 22

**Seasonal Sautéed
Vegetables 18 vg**

Mashed Potatoes 15 vg

Forest Mushrooms 18 vg

Jerusalem Focaccia 16

Pickled Vegetables 14 vg

Add Truffle 20 vg

20% gratuity will be added to parties of 6 or more
Please let your server know of any allergies as items may contain nuts, wheat, eggs, raw meat, fish or other common allergies

Executive Chef Guy Kairi