

Ausements

Serrano Wrapped Medjool Dates

Stuffed with Queso Cabrales

4

Roasted Marcona Almonds

Extra Virgin Olive Oil

4

Country Ham & Caramelized Onion Croquette

4

Duo of Tapenade

Yellow Tomato Tapenade, Olive Caper

Tapenade, Toasted Focaccia

5

Appetizers

Soup Du Jour

6

House Smoked Salmon

Red Onion, Capers, Maché, Crème Fraiche,

Toasted Focaccia

9

Sesame Seared Ahi Tuna Loin Served Rare

Cold Soba Noodles, Peanut, Wasabi Aioli

10

Mediterranean Pizza

Grilled Lamb Sausage, Tomatoes, Feta Cheese,

Artichokes, Fennel-Olive Puree

10

Tomato & Goat Cheese Pizza

Tomato Coulis, Goat Cheese, Extra Virgin

Olive Oil

9

Haricot Vert Salad

Mache, Almonds, Lemon Vinaigrette

10

“Burger, Fries & Shake”

Organically Raised Local Beef Slider, Herb

Aioli,

Handcut Fries, Strawberry Shake

10

Steamed Mussels

Merguez Sausage, Onion, Garlic, White Wine,

Cilantro

9

Arugula Salad

Peaches, Hazelnuts, Blue Cheese, Riesling

Vinaigrette

9

Sautéed Jumbo Shrimp

Avocado, Pico de Gallo, Lime

12

Pan Seared Scallops

Baby Arugula, Roasted Tomato Vinaigrette

13

Smoked Foie Gras & Duck Terrine

Whole Grain Mustard, Cornichon, Mache,

Toasted Focaccia

11

Caesar Salad

Baby Romaine, Garlic Crouton,

Grana Padano, Extra Virgin Olive Oil

9

Three Cheese Plate

Selection of Artisanal Cheeses

13

Grilled Cheese

Halloumi Cheese, Fennel-Olive Relish, Mache,

Toasted Focaccia

12

Entrées

Grilled Wagyu London Broil

Chive Butter, Haricots Verts and Potato Salad,

Dijon Vinaigrette

19

Roasted Chicken Breast

Cous Cous, Red Onion, Golden Raisins,

Grilled Peaches, Sherry Reduction

18

Pan Roasted Salmon

Crab, Gnocchi, Tarragon Cream

18

Mediterranean Vegetable Cake

Julienne of Squash, Roasted Garlic Sauce

15

**There will be a \$2 charge for all split plates
**Due to the number of ingredients in our food we are
unable to list them all. Please advise your server of any
food allergies you may have.