



appetizers

fresh mozzarella, tomatoes, arugula, basil pesto, 25 year aged balsamic reduction	17
“vitello tonnato” thinly sliced veal, creamy tuna sauce, crispy capers	18
beef carpaccio, arugula, truffle honey mustard, roasted artichokes, caper berries, fresh parmesan	18
tuna taco, truffled local yellow fin tuna tartare, avocado, wakame, togarashi aioli	18
torched salmon crudo, soy tahini dressing, jumbo lump crab citrus salad	19
hoisin duck spring rolls, togarashi aioli, sweet chili sauce	17
crispy lobster bites, sautéed spinach, roasted cherry tomatoes, thermidor sauce	19
fresh baked scallops, coconut - saffron sauce, pickled ginger	20
p.e.i. mussels, fresh tomato, parsley, white wine garlic broth, grilled crostini	19
seared foie gras, toasted brioche, apricot – port mostarda, citrus purée, pickled red onion	27

salads

spinach salad: tomatoe, grapefruit, avocado, parmesan, crispy prosciutto, flax seeds, raisins, citrus vinaigrette	14
arugula-beet salad: hazelnut crusted goat cheese, orange segments, raspberry vinaigrette	14
local spring mix salad: avocado, cucumber, mango, crispy quinoa, guava dressing	14
classic caesar salad: house made croutons, shaved parmesan	14

prices are in cí dollars, conversion rate is 1 cí=1.25 us\$ 1 us\$=0.80 cí\$