



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
salmon crudo, soy tahini dressing, jumbo lump crab citrus salad, toasted sesame seeds	19
lobster spring rolls, sweet chili sauce	16
grilled wild tiger prawn, edamame-tomato-onion salsa, tortilla crisp, bacconaise, burnt lemon	22
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: tomatoes, 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 ci dollars, conversion rate is 1 ci=1.25 us\$ 1 us\$=0.80 ci\$