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## APPETIZER

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### Blackened Swordfish Tacos

*mango curtido, avocado crema, pickled onion*

### Grilled Octopus

*potatoes, chimichurri, chorizo, paprika aioli*

### Lobster Bisque

*tarragon, brandy*

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## ENTRÉE

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### Grilled Sirloin

*potato pavé, jumbo asparagus,  
king trumpet mushroom*

### Seared Scallops

*risotto, chanterelle mushrooms, spring pea puree*

### Crusted Halibut

*spring onion puree, artichokes, heirloom tomatoes,  
kalamata olives, roasted fingerling potatoes*

### Lobster Roll

*touch of mayo, griddled roll*

### Roasted Farro

*kale, butternut squash, peaches, beets, pecans, feta*

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## DESSERT

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### Salted Caramel Crème Brûlée

*salted caramel custard, mixed berries*

### Pistachio Chocolate Tart

*mixed berries, pistachio crust*

***\$69 Per Person***