

## SNACKS

- Tempura Fried Chinese Long Beans** 5.  
sweet and sour dipping sauce
- Garlic French Fries** 5.  
meyer lemon aioli
- Mini Grilled Cheese** 5.  
brie cheese and pear compote
- Ricotta "Meatless" Meatballs** 5.  
spicy salsa arrabiata

## SMALL PLATES FOR SHARING

- Chips and Dip** 9.95  
warm corn tortilla chips served with 3 dips  
guacamole, salsa verde and roasted tomato salsa
- Calamari** 9.95  
fried seasoned baby squid served with our house made tartar  
and cocktail sauces and a lemon garnish
- Tres Frites** 9.95  
1 garlic frites with chipotle aioli  
1 truffle frites with tarragon aioli  
1 pimento frites with house made ketchup
- Shrimp** 12.95  
jumbo Mexican white shrimp cocktail served with cocktail sauce  
and lemon wedges
- Fondue** 12.95  
parmesan & goat cheese, fresh garlic, shallots, baby spinach with  
sliced sourdough bread and white corn tortilla chips
- Jidori Chicken Drumettes** 13.95  
served crispy and dressed in a house made sweet & spicy sambal  
chili sauce with a creamy cilantro buttermilk dip
- Sloppy Joe's** 13.95  
3 beef short ribs with a honey and truffle sauce braised for  
12 hours and served on fresh baked rolls
- Beef Burger Trio** 14.95  
3 all premium beef mini burgers with Maytag and gruyere cheeses,  
garlic aioli, grilled onions and apple wood smoked bacon
- Cones [4 savory]** 14.95  
2 ahi tartare with soy foam, roasted jalapeno, cucumber, cilantro  
and a toasted garlic sesame dressing  
2 yellowtail tartare with pickled ginger, avocado, green onion,  
chili oil and a lemon mousse
- Charcuterie [for two to four people]** 19.95  
sliced and domestic & imported meats and cheeses served with  
toasted baguette, Marcona almonds, dates and quince paste

## TAPAS FOR TWO

<b>Caprese Salad</b>	<b>12.95</b>
heirloom tomatoes, burrata cheese, and mini basil drizzled with aged balsamic vinegar and extra virgin olive oil	
<b>Potato &amp; Black Truffle Tortellini</b>	<b>13.95</b>
house made stuffed pasta, asparagus, oven dried tomatoes with a sage & parmesan fondue sauce topped with shaved black truffle	
<b>Seared Scallops</b>	<b>14.95</b>
cauliflower cream, curly endive truffle shallot vinaigrette	
<b>Himachi Crudo</b>	<b>14.95</b>
thinly sliced raw yellowtail tuna, marinated with lemon olive oil, garlic chips and red Fresno chili	
<b>Loch Duart Salmon</b>	<b>14.95</b>
asparagus and caramelized onion risotto served with wild arugula pesto	
<b>Filet Lolly Pops</b>	<b>15.95</b>
bone in beef tenderloin medallions with horseradish mashed potatoes, crispy spinach and a balsamic glaze	
<b>Roasted Lamb Ribs</b>	<b>15.95</b>
herb and garlic rubbed then slowly roasted, aged Grafton cheddar grits and red wine demi sauce	

## PIZZAS

<b>Margherita</b>	<b>9.95</b>
house made tomato sauce, fresh mozzarella cheese, sliced vine ripened tomatoes and fresh basil	
<b>Mushroom</b>	<b>12.95</b>
mushroom cream sauce, marinated & roasted portobello mushrooms, mozzarella and parmesan cheese with fines herbs	
<b>Prosciutto</b>	<b>13.95</b>
gruyere, mozzarella, goat and parmesan cheeses with dates, caramelized onions, pine nuts and thinly sliced San Daniel prosciutto	

## SWEETS

<b>Chocolate soufflé (please allow 20 minutes)</b>	<b>8.95</b>
raspberry crème anglaise	
<b>Apple Bread Pudding</b>	<b>8.95</b>
cinnamon, brioche and vanilla ice cream	
<b>Home Made Doughnuts</b>	<b>8.95</b>
caramel and chocolate dipping sauces	