

## **Soups & Salads**

### **She-Crab \$8**

Parsnip Crème, Blue Crab Salad

### **Cucumber Gazpacho \$8**

Fromage Blanc, Petite Cilantro, Pickled Wild Shrimp, Avocado

### **Organic Greens \$8**

Blossom Honey Vinaigrette, Cranberry, Spiced Walnuts, Point Reyes Blue Cheese

### **Caesar Salad \$8**

Baby Romaine Lettuce, Croutons, Grana Padano Cheese, Creamy Caesar Dressing

### **Heirloom Baby Beets \$10**

Split Creek Goat Cheese Moussellne, Sunflower Seed Pistou, Petite Arugula

## **Entrées**

### **Diver Scallops \$12**

Green Peas, Pickled Shallot, Green Curry Sauce

### **Lamb Ribs \$10**

Hickory Smoked, Chocolate BBQ Sauce

### **Black Truffle Agnolotti \$10**

Baby Golden Beet, Haricot Vert, Parmesan Vanilla Broth

### **Hominy Prawns \$14**

Wild Shrimp, Bacon, Local Tomato, Stone Ground Grits, Pan Gravy

### **Pork Belly \$10**

Heirloom Baked Beans, Tristan Turnip, Organic Maple Syrup

### **Veal Sweetbreads \$12**

Parsnip Puree, Meyer Lemon, Capers, Brown Butter

### **Squash Blossoms \$12**

Tempura Crust, Split Creek Chevre, Zucchini Puree, Pickled Chanterelle

### **Mussels \$10**

Hot & Sour Jus, Pork Belly, Petite Cilantro, Sesame Vegetables

## **Dessert**

### **Spiced Beignets \$7**

Coconut Emulsion, Passion Fruit Curd, Chinese Five Spice

### **Crème Brulee \$7**

Violet Essence, Crystallized Violet Petals

### **Molten "Black Forest" Cake \$7**

Spiked Chocolate Sauce, Black Cherry Chutney, Chantilly Cream

### **Sorbet Tasting \$7**

Chef's Selection of Three Exotic Fruit Sorbets

*Three Courses \$20*