



-APPETIZER-

BLACKENED SWORDFISH TACOS

mango curtido, avocado crema, pickled onion

GRILLED OCTOPUS

potatoes, chimichurri, chorizo, paprika aioli

LOBSTER BISQUE

brandy, tarragon

-ENTRÉE-

GRILLED NY STRIP STEAK*

garlic mashed potato, roasted broccolini and cippolini onion, demi-glace

SEARED SCALLOPS*

butternut squash risotto, spinach, parmesan, lemon saffron beurre blanc

ICELANDIC COD

ratatouille, olive tapenade, basil oil

LOBSTER ROLL

touch of mayo, griddled roll

ROASTED FARRO

kale, butternut squash, peach, yellow beet, pecans, feta

-DESSERT-

PISTACHIO CHOCOLATE TART

mixed berries, pistachio crust

SALTED CARAMEL CREME BRULEE

salted caramel custard, mixed berries

\$69 per person