

Autumn Dinner Menu

Starters

Salmon Belly Crudo

russian black bread | marinated cucumber | chive

Baby Arugula Salad

pecorino | fennel | roasted lemon vinaigrette

Blue Bay Mussels

panang curry | coconut milk | lemongrass | ginger | cilantro

Diver Scallops

cauliflower tartar | roasted red grapes | brown butter vinaigrette | almond

Chargrilled Octopus

chick pea | roasted onion | black olive | feta | harissa

Entrees

Tuna

celeriac latke | poached egg vinaigrette | shitake mushroom salad

Halibut

hay roasted heirloom carrots | amaranth | herbed yogurt | pistachio | raisin

Baramundi

speatzle | brussel leaves | butternut squash | "green" bacon | scallop nage

Salmon

marinated eggplant | beluga lentils | whole grain mustard sauce

Bistro Filet of Beef

fingerling potato | maytag blue cheese | pickled shallot | watercress