

MEZZE ONE

Greek Salad

tomato, cucumber, bell pepper, onion, olive, feta, red wine vinegar & extra virgin olive oil

Hamachi Crudo

white soy, hearts of palm, avocado, jalapeño, orange

Serrano Ham & Compressed Melon Salad

stracciatella cheese, arugula, truffle balsamic, herbs

Beet Carpaccio

smoked beets, whipped goat cheese, hearts of palm, puffed farro

MEZZE TWO

Crispy Sweet Bread Kataifi

maple soy gastrique, cauliflower purée, almond brittle, pickled cauliflower

Lobster & Butternut Squash Bisque

maine lobster, roasted butternut squash, celery tarragon yogurt, bacon dust

Spicy Octopus

crispy potato, toasted cipollini, harissa vinaigrette, pickled fresno pepper, smoked paprika aioli

Grilled Calamari

caper and feta vinaigrette

ENTREÉS

Wild Bronzino | 125

capers, ladolemono, greek oregano, grilled vegetables

Chef's Feature of the Day | 135

capers, ladolemono, greek oregano, grilled vegetables

Surf & Turf | 165

creekstone farms prime 6oz. filet, maryland crab cake, grilled broccolini, potato cake, black garlic tzatziki

Sea Scallops | 145

celery root purée, granny smith apple, smoked beet confit fennel, saffron apple cider beurre blanc

Lobster Linguini | 155

1.5 pound maine lobster, salsify, pine nuts, spiced tomato cream

8oz Berkshire Pork Chop | 125

citrus brined, braised green cabbage, pickled apples, chimichurri

**Vegetarian options available upon request*

DESSERT

Baklava

cinnamon walnuts, vanilla ice cream

Mosaiko

amaretto soaked butter cookies, strawberry foam, vanilla cream

Fresko

fresh berries, raspberry meringues, strawberry yogurt sorbet

Ice Cream & Sorbet

vanilla ice cream, pistachio ice cream, coffee ice cream, honey ice cream, orange anise sorbet, pomegranate sorbet, strawberry yogurt sorbet