



FROM EUROPE WITH LOVE. ALL WELCOME.

## FIRST COURSE [ TAPAS ]

[ FISH ]

**CRAB CAKE.** dungeness crab cake, mango salsa, bell pepper cilantro (SF)**CRAB TOAST.** dungeness crab toast, avocado, citrus, evo**GARLIC SHRIMP.** white wine, lemon, chili oil (GF)**OCTOPUS CARPACCIO.** thinly sliced octopus, evo, lemon, tomato, caper berry, olive (GF)**SCALLOPS.** crispy polenta cake, piccata scallop, lemon butter, caper (GF, SF)**TUNA TARTARE.** ahi tuna tartare, evo, mango salsa, bell pepper cilantro (GF)

[ MEAT ]

**BEEF CARPACCIO .** thinly sliced raw beef tenderloin, tonnato sauce, evo, pinenuts, micro greens (GF)**CHICKEN PASTRY.** chicken puff pastry, mint cilantro yogurt**LAMB MEATBALLS.** baked lamb meatballs, tzatziki sauce

[ VEGETARIAN ]

**BRUSCHETTA.** burrata toast, saba roasted tomato, evo (VG)**FIG TOAST.** balsamic glazed fig, gorgonzola, walnut, honey (VG) [ **add prosciutto (P) + 6** ]**HALLOUMI.** grilled mediterranean cheese, garlic eggplant marinara, evo, za'atar (VG, GF)

## SUPPLEMENTAL [ OPTIONAL ]

**BREAD SERVICE.** rosemary focaccia, evo (VG) [ **+ 7.50** ]**KALE.** sauteed lacinato kale, garlic, white wine [ **+ 12.50** ]**OYSTERS.** dozen oysters, champagne mignonette, lemon (GF) [ **+ 40.50 full / + 30.50 half** ]**OLIVES.** mediterranean olives, lemon, evo, calabrian chili, parsley, za'atar (V, GF) [ **+ 7.50** ]**TRUFFLE FRIES.** crispy petit potato wedges, white truffle oil, parmigiano reggiano, lemon aioli (VG) [ **+ 7.50** ]

## SECOND COURSE [ SOUP & SALAD ]

**SOUP.** clam chowder, crab, bacon, celery, carrot, potato, parmesan croutons**BEETS & BURRATA.** burrata, beets, almond, strawberry vinaigrette (V, GF, N)**MIXED GREENS.** mixed greens, beets, tomato, cucumber, walnut, gorgonzola, balsamic vinaigrette (VG, VO, GF, N)[ **add prawns + 24 // salmon filet + 30 // steak + 34** ]**TOMATO & BURRATA.** burrata, cherry tomato, evo, breadcrumb (V) [ **add prosciutto (P) + 6** ]

## THIRD COURSE [ MAIN PLATE ]

[ FISH ]

**AGNOLOTTI.** dungeness crab ricotta pillow ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava bean (SF)**AHI TUNA STEAK.** seared ahi tuna, sesame, soy, butternut squash purée, quinoa, apple**BRANZINO.** pan seared mediterranean sea bass, citrus cream, orzo, fava, heirloom carrot relish**PETRALE SOLE.** pan seared petrale sole, butternut squash, miso brown butter, walnut, fennel, kale (GF)**SALMON.** pan seared atlantic salmon, mint cilantro yogurt, artichoke, couscous**SPANISH PAELLA.** chicken, chorizo, clam, scallop, salmon, prawn (SF)

[ MEAT ]

**BOLOGNESE.** rigatoni pasta, herbed ground sausage, green pea, roasted tomato cream (GFO)**FILET OF BEEF.** grilled filet mignon, potato "butter risotto", red wine reduction (GF) [ **+ 10** ]**LAMB CHOPS.** grilled herbed lamb chops, brandy gorgonzola sauce, kale, petit potato wedges (GF, H) [ **+ 10** ]

[ VEGETARIAN ]

**CREMA DI STRACCIATELLA.** rigatoni pasta, stracciatella cream, sundried tomato, parmigiana reggiano, basil (GFO, VG, VO)**EGGPLANT CARPACCIO.** thinly sliced baked eggplant, mint cilantro yogurt, mixed greens (VG)

## FOURTH COURSE [ DESSERT ]

PLEASE SELECT ONE FROM DESSERT MENU

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (H) halal (SF) shellfish

**DIETARY REQUESTS.** Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.**MENU.** Four-course menu for \$125(++).**HOSPITALITY INCLUDED.** 20% service charge added to all purchases. **CORKAGE.** \$50 per 750ml of wine, \$10 per 1oz of liquor.