



## CHAMPAGNE & SPARKLING

- RUINART, Rose, Brut, Champagne, M.V. 32  
VEUVE CLICQUOT, Brut, Champagne, M.V. 26  
MOET ET CHANDON, Brut, Champagne, M.V. 24  
PROSECCO, La Marca, Veneto, Italy, N.V. 16  
CAVA, Seguras Viudas, Penedes, Spain, N.V. 15

## WHITE & ROSE

- SANCERRE, Christian Lauverjat, France, 2015 18  
GARNACHA BLANCA, B. Fores, Spain, 2013 16  
PINOT GRIGIO, Bollini, Italy, 2015 15  
ALBARINO, Columna, Spain, 2015 15  
CHARDONNAY, Hanzell, California 2015 20  
ROSE OF GRENACHE, Gassier, France, 2016 15

## RED

- PINOT NOIR, Mateo, California, 2015 22  
MALBEC, Altos Las Hormigas, Argentina, 2015 17  
CABERNET BLEND, Luzon, Spain, 2012 16  
CABERNET BLEND, Beuhler, California, 2014 20  
MERLOT, Ferrari-Curano, California, 2015 17

## FOR THE TABLE

- ASSORTED ARTISANAL CHEESE 24  
Four Cheeses Curated Daily, Traditional Garniture  
IBERICO HAM 36  
Black Label Bellota Ham, Aged Thirty Six Months  
SPANISH CHARCUTERIE 36  
Iberico Ham, Chorizo, Loin, Salchichon, Traditional Garniture  
LOCAL EAST COAST OYSTERS 12 / 24  
Daily Selection, Bloody Mary Mignonette, Cocktail Sauce,  
Lemon

## SMALL PLATES

- SALMOREJO 14  
Chilled Tomato Soup, Iberico Ham, Hard-Boiled Egg  
CHILLED WHITE ASPARAGUS VELOUTE 16  
Extra Virgin Olive Oil, Asparagus Tips, Truffled Ricotta  
SEARED SCALLOPS 25  
Garlic Aioli, Grapefruit, Aged Sherry Vinegar  
ENSALATA MIXTA 14  
Local Baby Lettuce, Heirloom Tomato, Sour Baby Cucum-  
bers, Taggiasca Olives, Citrus Vinaigrette  
CAESAR SALAD 18  
Shaved Manchego Cheese, White Anchovy,  
Olive Oil Croutons  
Add Chicken or Shrimp 10



## SANDWICHES

### CHEF'S BURGER 24

Wagyu Beef, Bacon, English Cheddar, Mustard Aioli

### TURKEY CLUB 19

Turkey Breast, Tomato, Bacon, Avocado

### MAINE LOBSTER ROLLS 27

Fennel-Tarragon Aioli, French Fries

## ENTREES

### POACHED COD 29

Fava Bean Hummus, Sesame Roasted Eggplant, Mission Figs

### RED SNAPPER 32

Saffron Cauliflower Puree, Fennel, Leek, Orange, Pea Tendril

### SEA BASS 34

Charred Corn, English Peas, Vizcaina Sauce

### CHICKEN BREAST 28

Purple Potato Puree, Baby Fennel, English Peas

### BRAISED SHORT RIB 34

Truffled Potato Puree, Asparagus, Natural Jus

## SWEETS

### OLD FASHION PEANUT BAR 10

Double Chocolate Cake, Peanut Butter Mousse,

Chocolate Ganache with Caramel Sauce

### KEY LIME 14

Graham Cracker, Key Lime Curd, Citrus Foam

# EXPRESS LUNCH

29.00 Per Person

## FIRST COURSE

### LOCAL TOMATO & FRESH FETA CHEESE

Green Apple Cucumber, Avocado, Brown Butter  
Sherry Vinaigrette

OR

### LOCAL TOMATO RISOTTO

Grilled Pole Beans, Crème Fraiche

## ENTREE

### WAYGU BEEF BURGER

English Cheddar, Confit Tomato, French Fries

OR

### GRILLED COBIA

Kaleidoscope Baby Carrots, Braised Fennel, Saffron Cream

## DESSERT

### STONE FRUIT SUMMER TRIFLE

Stone Fruit, Angel Food Cake, Vanilla Ice Cream

### ALMOND CHOCOLATE CAKE

70% Chocolate Cremeux, Raspberry Compote