

Shared Plates

Maine Oysters on the Half Shell served Traditional (42 a dozen 21 half dozen)
Maine Oysters on the Half Shell served Contemporary (48 a dozen 24 half dozen)
Smoked Manifest Mushroom Tarte Flambe with Summer Truffle 19

Appetizers

Tuna Crudo Lemon Granita Fennel Jalapeño 24
Garden Greens Tomatoes Herb Vinaigrette Carrots 19
Gazpacho Cucumber Basil Shrimp 21
Razor Clams Hearts of Palm Citrus Fresno 21
Beef Carpaccio Cured Egg Horseradish Smoked Shallot Aioli 24

Main Course

Seared Halibut Zucchini Sherry Chili Flakes 34
Fish 'N' Chips Remoulade French Fries Charred Lemon 27
Corn Agnolotti Smoked Chicken Breast Tomatoes Chicharron 32
Grilled Rib-Eye Gremolata Hassel Back Potato Black Garlic Summer Squash 39
Fried Heiwa Tofu Mole Cilantro Saffron Rice 26

Desserts

Plant Based Carrot Cake Walnut Coconut 18
Blueberry Lemon Crèmeux Honey Thyme Meringue 19
Manjari Dark Chocolate Almond Nougatine Cajeta 19
Local Cheese with Assorted Accompaniments 24