

A La Carte Dining

Shared

Maine Oysters on the Half Shell 42 / #12 or 21 / #6
Maine Oysters Contemporary 48 / #12 or 24 / #6
Coca Flatbread Ricotta Mozzarella Spring Vegetables 19

Appetizers

Dry Aged Hamachi Crudo Verjus Crispy Scallions Citrus 23
Spring Vegetables Lemon Herb Vinaigrette Sprouts Poached Egg 21
Wagyu Tenderloin Truffle Chimichurri Charred Carrots 38
Maine Lobster Bisque Coconut Fennel Crème Fraiche 23
Grilled Octopus Beluga Lentils Fresno Squid Ink 24

Main Course

Seared Cod Cabbage Stinging Nettle Potato 31
Rib Eye Grilled Fennel Harissa Gnudi 43
Grilled Maine Lobster Collards Miso Mushrooms 53
Pappardelle Pasta Braised Rabbit Peas Parmigiano Reggiano 36
Grilled Eggplant Chickpeas Herbs Smoked Paprika 29

Desserts

Banana Dulce Bavaois Hazelnut Espresso 19
Passionfruit Crèmeux Avocado Chocolate Aji Amarillo 21
Rice Pudding Coconut Lemongrass Rose 19
Local Cheese Assorted Accompaniments 24