

DINNER



## APPETIZERS & SALADS

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### WARM SELECTION OF BREADS

house made rolls, local sesame bread, cultured butter

### TAJIMA WAGYU BEEF TATAKI

local radish carpaccio, Japanese mustard, mountain plum (G.)

### ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar (VGN.N.R)

### CHAR-GRILLED PRAWNS

harissa butter, singed lemon (S)

### CARROT GINGER SOUP

coconut pudding, cashew crumble, black truffle (VGN. G.N.)

### RED SNAPPER CRUDO\*\*

kombu cured, smoked soy sauce, pickled daikon radish

### MARINATED SWEET SHRIMP

fresh hearts of palm, green mango, Thai vinaigrette (R.G.)

### PUGLIAN BURRATA

fermented blueberries, aged balsamic vinegar, warm polenta bread

### LITTLE GEM CAESAR SALAD

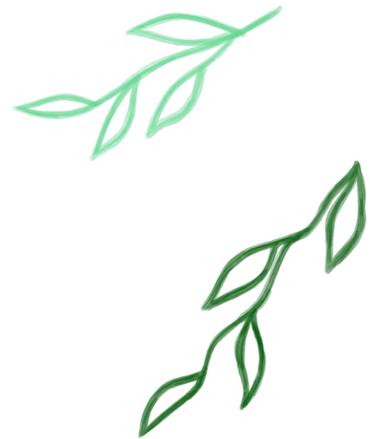
baby gem, avocado, olive oil toasted breadcrumbs (G.V.)

### SEASONAL SPICED SALAD

dehydrated apple, candied walnut, fried brie (V.N.G.)

### ADD

steak      salmon\*\*      grilled prawns\*\*      chicken



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

## ENTRÉES

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### SEARED DAY BOAT SCALLOPS\*\*

shitake mushrooms, beet greens, sesame powder (G.N.)

### KING SALMON PAVÉ

asparagus marmalade, charred asparagus, potato terrine (A)

### SLOW-COOKED BLACK COD

meyer lemon, emulsion, caramelized fennel, galette potato

### WHOLE GRILLED BRANZINO\*\*

heirloom tomato, shiro dashi, olive oil

### HERITAGE CHICKEN

acorn squash risotto, root vegetable medley, rosemary jus (A.)

### SNAKE RIVER FARMS FILET

american wagyu, charred baby carrots, bone marrow butter, arabica jus (a)

### GRILLED LAMBCHOPS

mint, red onion, labneh

### ROASTED VEAL CHOP

roasted squash, lightly fermented Napa cabbage, lemongrass

### SLOW-COOKED KING TRUMPET MUSHROOM

onion soubise, black garlic aigre-doux, crispy kale (VGN)

### GARNET YAM GNOCCHI

tuscan kale, sage brown butter, manchego (v.)

### RIGATONI BOLOGNESE

beef, veal, parsley, parmesan (G.A.)

### MUSSEL AND CLAM RADIATORI

white wine saffron emulsion, soft herbs (G.S.A.)

### CORN AGNOLOTTI

chanterelles, chives, parmesan, black truffle (G)

## SIDES

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### ROASTED MAITAKE MUSHROOMS (V.)

### DELICATA SQUASH (VGN)

### CHARRED BROCCOLINI (N.V.)

### SHOESTRING FRIES (V)

### POMME PURÉE (V)

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## COCKTAILS

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### THE BLOSSOM MARTINI

Roku Gin. Rose Water. Coconut Cream. Agave.  
Matcha. Lemon. Chantilly Cream

### HIBISCUS MARGARITA

Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau.  
Lime. Agave.

### COCONUT MOJITO

Diplomatico Planas Rum. Coconut. Mint. Lime.  
Sparkling Water.

### PINK PEPPERCORN

Old Forester Bourbon. Chamomile. Pink Peppercorn.  
Lemon. Campari.

### MAYBOURNE OLD FASHIONED

Macallan 12. Nikka Taketsuru Malt. Pandan.  
Forbidden & Orange Bitters.

### TERRACE SPRITZ

Aperol. Passionfruit. Sparkling Wine. Tonic.

### PEAR BELLINI

Fords Gin. Pear. Ginger. Gunpowder Green Tea.  
Sparkling Wine.

### PIMM'S CUP

Pimm's No. 1. Strawberry. Cucumber. Basil.  
Ginger Beer.

### BLOODY MARY

Absolut Elyx Vodka. House Bloody Mary Mix.

### SPIRIT-FREE

#### SPICY MXRG

Lyre's Agave Blanco. Jalapeño. Lime.  
Poblano Agave.

#### NO-GRONI

Lyre's Botanical Spirit & Aperitif Rosso.  
Blood Orange. MB Italian N/A Bitter.

#### X-PRESSO MARTINI†

Lyre's Coffee. Espresso. Vanilla.  
Milk Tincture.

## BEER

### PERONI

### WEST COAST IPA

### MEXICAN LAGER

### PERONI N/A

## WINE

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### CHAMPAGNE

Billecart-Salmon 'La Réserve'

Billecart-Salmon 'Le Rosé'

Perrier-Jouët 'Grand Brut'

### WHITE

Pinot Grigio, Scarpetta, Italy 2023

Grüner Veltliner, Bründlmayer  
'L&T', Austria 2023

Riesling, Selbach-Oster 'Zeltinger' Kabinett  
Sonnenuhr', Germany 2021

Sancerre, Domaine Laporte, France 2023

Sauvignon Blanc, Matanzas  
Creek, Sonoma 2023

Chablis, Domaine Long-Depaquit,  
France 2022

Burgundy, Albert Bichot 'Secret de Famille',  
France 2020

Chardonnay, Far Niente, California 2023

### ROSÉ

Provence, Sainte Marguerite  
'Symphonie' 2023

### RED

Burgundy, Albert Bichot 'Origines'  
France 2022

Pinot Noir, Rhys Vineyards,  
Anderson Valley 2019

Malbec, Tintonero Reserve, Argentina 2021

Montalcino, La Sorena, Italy 2020

Cabernet, Clos du Val, Napa 2022

†Coffee- Locally roasted by La Colombe. \*Sustainably sourced by Rare Tea Company