



LUNCH



APPETIZERS & SALADS

WARM SELECTION OF BREADS

house made rolls, local sesame bread, cultured butter (G)

KING SALMON TARTARE

cucumber furikake, shiso, black sesame (G.R.)

ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar (V.N.)

HERB LABNEH

Pistachio oil, confit garlic, tamarind (G.V.N.)

STRAWBERRY GAZPACHO

pickled strawberries, basil oil, cracked black pepper (VGN)

SWEET SHRIMP CRUDO**

shaved avocado, palm sugar, chili lime vinaigrette (S.R.G.)

PUGLIAN BURRATA

local stone fruit, Vermont maple syrup, spelt polenta bread (V.G.)

PACIFIC AHI TUNA NICOISE SALAD**

grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R)

LITTLE GEM CAESAR

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

CHARRED GREENS

grilled endive, summer vegetables, cilantro vinaigrette (V)

RED QUINOA SALAD

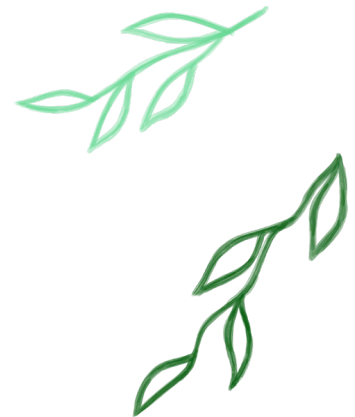
meyer lemon, spiced tomato jam, tempura squash blossom (VGN.G.)

HOUSE CHICKEN SALAD

crispy pancetta, walnuts & banyuls dressing (N.P.)

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

ROASTED SEA SCALLOPS**

creamed local corn, jalapeno jam, pickled tomatoes (S.A.)

ROASTED ARCTIC CHAR**

spiced fennel salad, heirloom tomatoes, asparagus (A)

WHOLE GRILLED DORADE**

charred shishito gremolata, wilted dandelion greens, lemongrass vinaigrette (A)

JIDORI CHICKEN

crispy cabbage, pancetta, coriander coconut broth (P)

TERRACE BURGER

lettuce, tomato, onion, shoestring fries (G)

GRILLED SKIRT STEAK

citrus chimichurri, peppercorn jus, steak fries

SHRIMP PAPPARDELLE

sweet and sour chili oil, english peas, napa cabbage (S.G.)

PISTACHIO PESTO BUCATINI

mortadella, pattypan squash, Parmigiano Reggiano

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.V.)

LOBSTER ROLL

warm house-made brioche, butter-poached lobster, fries

SIDES 18

ROASTED MAITAKE MUSHROOMS (V)

CHARRED LOCAL CORN (V.)

CHARRED BROCCOLINI (N.V.)

SHOESTRING FRIES (V)

POMME PURÉE (V)

*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