

# DINNER

SERVED DAILY 5PM-10PM

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## TO START

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**BURRATA 18**  
local yellow peaches,  
toasted sourdough,  
fennel pollen, olive oil

**PANZANELLA SALAD 16**  
local heirloom tomatoes, capers,  
crispy focaccia, red onion,  
whipped ricotta, sherry vinegar

**CHEESE PLATE 17**  
selection of cheeses,  
preserves, nuts, crostinis

**SHRIMP COCKTAIL 20**  
lettuce, apple,  
chef barry's cocktail sauce

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## MAIN

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**ROASTED HALIBUT 40**  
on the bone, roasted red pepper sauce,  
charred lemon

**HANDMADE PAPPARDELLE 28**  
kale pesto, charred broccolini,  
baked ricotta

**AGED NY STRIP 14OZ 45**  
roasted garlic, béarnaise sauce

**LOBSTER AGNOLOTTI 36**  
summer corn, mascarpone, fennel pollen

**WHOLE ROASTED CHICKEN  
FRENCH STYLE FOR TWO 50**  
fries, aioli, roasted garlic, charred lemon

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## SIDES

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**FRIES 8**  
garlic aioli

**ROASTED FINGERLING  
POTATOES 9**  
smoked sea salt

**GRILLED NAPA  
CABBAGE 7**  
chimichurri

**DRESSED GREENS 8**  
chives, olive oil