

TODAY'S SPECIALS

SATURDAY JUNE 23, 2018

To Start

WHITE BEAN & KALE SOUP

crispy bacon \$9

ARUGULA & WATERMELON SALAD

feta cheese, pickled red onions, marcona almonds
red wine vinaigrette \$14

BURRATA & GRILLED SUMMER PEACHES

balsamic reduction \$14
add prosciutto.

CRISPY PORK BELLY

caramelized fennel and pommery mustard sauce \$14

SNOW PEA & BLOOD ORANGE SALAD

hearts of palm, lemon and extra virgin olive oil
toasted almonds and strecciatella cheese \$15

STUFFED ZUCCHINI BLOSSOMS

filled with ricotta, roasted red pepper aioli \$16

BEEF CARPACCIO

baby arugula, shaved fennel, red onions, capers, rosemary aioli and parmesan \$18

Sushi

**YAMAKATO MAKI

spicy tuna and cucumber roll, topped with tuna, salmon, yellowtail and spicy mayo \$17

Pasta

GARGANELLI & ARUGULA PESTO

shrimp, heirloom tomatoes and shaved parmesan cheese \$15/\$27

Entrées

GRILLED MONTAUK SWORDFISH STEAK

roasted pineapple salsa \$34

JUMBO SOFT SHELL CRABS

sauteed spinach, basmati rice, capers and lemon brown butter \$36

PAN SEARED SEA SCALLOPS

lentil and kale ragu, chive creme fraiche \$36

HERB CRUSTED FILLET OF EAST COAST HALIBUT

celery root puree, beurre rouge \$38

TWICE ROASTED LONG ISLAND DUCK

cactus pear glaze \$35

ROASTED AUSTRALIAN RACK OF LAMB

broccoli, goat cheese and rosemary risotto \$52

*this menu item can be cooked to order

* *this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness - especially if you have certain medical conditions.