



# Here's to Love

## STARTERS

WHIPPED FETA W/ FENNEL POLLEN, ROASTED PEPITAS, ALEPPO PEPPER, PAPRIKA OIL, GRILLED NOBLE BREAD \$12

ROASTED HEIRLOOM CARROTS W/HONEY MUSTARD GLAZE, PISTACHIOS \$10

## SOUP/SALADS

FRENCH ONION SOUP W/ SOURDOUGH CROUTON, SMOKED PROVOLONE \$12

PEAR & FENNEL SALAD W/ SHAVED FENNEL, ROASTED PECANS, DRIED CRANBERRIES, TRUFFLE PECORINO, ARCADIAN HARVEST \$14

LITTLE GEM CAESAR W/ IBERICO JAMON, MANCHEGO, WHITE ANCHOVY, ROASTED POBLANO CAESAR DRESSING \$14

## ENTREES

"MARRY ME" CHICKEN GNOCCHI W/ SUN DRIED TOMATOES, SHAVED PARMESAN, LEMON ZEST \$24

ROASTED MUSHROOMS W/ CREAMY POLENTA, CRISPY SAGE \$18

MISO BAKED COD W/ SHITAKE FRIED RICE, CHARRED SCALLION \$32

BLACKENED NY STRIP W/ SMOKED BLUE CHEESE CRUST, WHIPPED POTATOES, CHARRED BROCCOLINI \$45

## DESSERT

WARM DECADENT CHOCOLATE SABYON W/ EXTRA VIRGIN OLIVE OIL, COGNAC, CRUSHED FROZEN RASPBERRY \$10

VANILLA BEAN PAVLOVA W/ COCONUT CREAM, PASSIONFRUIT CURD \$11 (GF, VEGAN)