



Small Plates

Charcuterie and Cheese Board 18

Chef's selection of three artisan cheeses and cured meats accompanied by candied almonds, honeycomb and mostarda

Jumbo Lump Crab Cakes- 16

Three mini blue crab cakes served basil, red pepper and lemon aioli, capers and micro basil

Spicy Ceviche - 14

Daily preparation of market catch served in freshly made chalupas with avocado, lime, chiles and cilantro

3 Bruschetta - 12

Three preparations of bruschetta; goat cheese, olive & caramelized onion, tomato & basil aioli, and asparagus, parmigiana & ricotta served garnished with aged balsamic vinegar, extra virgin olive oil, and basil

Beef Tenderloin Bites - 16

Grilled angus beef filet "bites" on a bed of tomato & guajillo chile relish, topped with crispy ancho shallots rings and micro greens

Spicy Rock Shrimp 13

Tempura fried rock shrimp tossed with spicy kewpi mayonnaise, korean chile flakes and scallions

PEI Mussels Herbsaint 14

A full pound of PEI black mussels steamed with aromatic vegetables, white wine and Herbsaint. Topped with shaved fennel and a fresh garlic breadstick.

Spicy Tuna Wontons 16

Sushi grade ahi tuna, seasoned with Japanese hot pepper & soy, in crispy wonton shell with avocado mousse and spicy kewpi mayonnaise

Desserts

Key Lime Semifreddo 6

"Half frozen" key lime mousse topped with creme chantilly and graham bunnies

Nutella Cupcakes 6

Rich flourless chocolate mini cupcakes topped with nutella budino, creme chantilly, and candied hazelnuts

Espresso Creme Brulee 6

Chilled coffee custard with a caramelized turbinado sugar shell