

CLIFF'S
the bar is raised

To Share

Chickpea Fritters 6
Rosemary, Lemon Aioli

Eggplant Caviar 8
Cumin, Pine Nut, Cilantro

Pickled Cauliflower 8
Castelvetro Olives, Marcona Almonds

Salt Cod Brandade 9
Lemon, Parsley, Garlic Crostini

Cheese Board 16
Assortment of Fine Cheeses



Whipped Ricotta 6
Lavender, Honey, Olive Oil

Smoked Trout Rillettes 8
Lemon, Chives, Creme Fraiche

Roasted Brussels Sprouts 9
Walnut, Capers, Anchovy, Parmesan

Chx Liver Crostini 8
Apricot Mostarda, Herb Salad

Jamon Serrano 24
Pan Con Tomato



To Start

Tricolore Salad 12
Olive, Ricotta, Almonds, Tomato

Green Beans 12
Feta, Curry, Pine Nuts, Raisins, Capers

Baby Beets 13
Goat Cheese, Lavender, Orange, Pistachio

Mozzarella Burrata 14
Persimmon, Basil, Pomegranate Vinaigrette

Crispy Polenta 15
Mushrooms, Sunny Egg, Pecorino Romano

Halibut Ceviche 15
Lime, Red Onion, Green Apple, Cilantro

Seared Scallops 16
Lebne, Cauliflower, Vadouvan, Salsa Verde

Black Mussels 15
Apple Cider, Fennel, Mustard, Tarragon

To Follow

Taleggio Risotto 19
Seasonal Preparation

Vegetables Couscous 19
Chickpea, Dill Yogurt, Ras el Hanout

Sea Bream 26
Fingerling, Artichokes, Olives, Red Onion, Tomato

Skate Wing 24
Sunchokes, Brown Butter, Pine Nut, Lemon, Capers

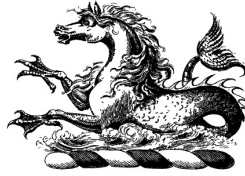
Lamb Cheeks 24
Celery Root Purée, Rapini, Hazelnut Gremolata

Hanger Steak 26
Potatoes, Horseradish, Spinach, Red Wine Jus

Cornish Hen 24
Farro, Black Rice, Pancetta, Currant, Escarole

Pork Belly 25
Gigante Bean, Chorizo, Piquillo Sofritto





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To Finish

Chocolate Torta 9

Pistachio Crème Brulée 8

Gianduja Budino 9

Sorbet & Gelato 5



COFFEES

Coffee (Regular or Decaf) 2.50

Cafe Latte 3.50

Americano 3

Espresso 3

Macchiato 3.50

Dbl. Espresso 5

Cappuccino 3.50

Hot Tea 2.50

