

LARGE PLATES

Green Curry Mafaldine

grilled chicken breast, house-made mafaldine pasta, green curry cream sauce, Hatch Christmas chiles \$26

Pasta & Prawns

house-made squid ink spaghetti alla chitarra, jumbo gulf shrimp, house bacon lardons, heirloom tomato cream, fresh basil \$28

Cioppino

shrimp, mussels, scallop, calamari, ginger lemongrass tomato sauce, toasted baguette, parmesan, squid ink coral tuile \$27

Honey Garlic Salmon*

grilled skuna bay salmon, honey garlic glaze, fields to plate farms carrot ginger purée, blackberry sage reduction, roasted asparagus \$31

Harissa Roasted Ribs

harissa roasted duroc pork ribs, north african spiced beluga lentils, fire roasted corn, red bell pepper, kale \$29

Dry Aged Pork Chop*

grilled 10oz duroc pork chop, apple mustard glaze, cider and house bacon braised collard greens, jalapeno fire roasted corn puree \$30

Tri-Tip Bulgogi*

bulgogi marinated tri-tip, ginger lime risotto, roasted bok choy, garlic chile crunch \$29

New York Strip*

grilled 10 oz. n.y. strip, roasted garlic jus, caramelized onion mash, roasted asparagus \$36