



~ DINNER APPETIZERS ~

AMALIA BREAD SPREAD TRIO  
whipped feta, black olive tapenade, pomegranate walnut butter  
10

SPRING PEA SOUP  
foie gras torchon, urfa chile brioche, mint oil  
15

FATTOUSH SALAD  
arugula, mint, feta, toasted flatbread, lemon-sumac vinaigrette  
12

OYSTERS ON THE HALF SHELL  
cucumber-vodka mignonette  
18

ASPARAGUS AND MANCHEGO SALAD  
house-cured duck prosciutto, poached egg, sherry vinaigrette  
14

SAUTÉED AND CRISPY CALAMARI  
white beans, chorizo, piquillo peppers, garlic toast  
14

LAMB MEATBALLS  
smoked eggplant, ras el hanout, mint  
15

PAN SEARED DIVER SCALLOP  
parsnip risotto, maple gastrique, black truffle vinaigrette  
19

BACALAO-STUFFED PIQUILLO PEPPERS  
saffron aioli, salsa verde  
12

EGGPLANT AND GOAT CHEESE "LASAGNETTE"  
oven roasted tomatoes, laura chenel chevre, pesto  
14

~ SIDES ~

9

BISTRO FRITES smoked tomato remoulade  
HERBED COUSCOUS dates, saffron broth  
BROCCOLI RABE preserved lemon, garlic  
TOASTED FREGOLA house-made fennel sausage  
BABY SPINACH a la catalana

20% gratuity will be added to parties of 6 or more

~ DINNER ENTREES ~

GRILLED YELLOWFIN TUNA IN AN EGGPLANT JACKET

skorthaliá, broccoli rabe, green olive tapenade

32

ROASTED GIANNONE CHICKEN BREAST

fresh bean cassoulet, chanterelles, apricot sauce

29

CEDAR RIDGE FARMS ANGUS SHORTRIBS

garlic potato puree, baby vegetables, balsamic glaze

32

WHOLE ROASTED MEDITERRANEAN SEA BASS

coriander-walnut tabouleh, tarator sauce

34

GRILLED BERKSHIRE PORK CHOP

fregola, house-made fennel sausage, baby red mustard

35

DRY-AGED ANGUS N.Y. STRIP STEAK

beech mushroom escabeche, organic baby spinach a la catalana

45

LAMB AND BABY TURNIP TAGINE

dates, asian pear, herbed couscous, saffron broth

34

ORGANIC SALMON CHARMOULA

cucumber-lime yogurt, egg and chard in brik

32

PINELAND FARMS HANGER STEAK FRITES

wild arugula, sauce vin rouge, maître d'hotel butter

31

STROZZAPRETI PASTA

ramps, favas, sheeps' milk ricotta, cured olives

24

EXECUTIVE CHEF: ADAM ROSS

