# DINNER

## APPETIZERS

**Fava And Green Pea Soup $14**  
Green Pea Salsa & Avocado Oil

**Garden Market Greens $15**  
Wild Berries, Gorgonzola, Pecans, Fines Herbes, Agave Champagne Vinaigrette

**Burrata Panzanella $16**  
Heirloom Tomato, Thai Basil, Black Garlic Balsamic Vinaigrette

**Crab Cake $19**  
Petite Salad, Saffron Aioli, Charred Lemon

**Octopus $19**  
Green Garbanzo, Blood Orange, Cerignola Olives, Watermelon & Purple Radishes, Rock Chives

## MAIN COURSE

**Scottish Salmon $33**  
Corn Risotto, Squash Blossom, Opal Basil, Provençal Dill Veloute

**Branzino $34**  
Snow Peas & Wild Mushrooms, Citrus Potato Purée, Oreganata

**Creekstone Filet Mignon $45**  
Glazed Asparagus, Potato Pave, Horseradish Crème Fraîche, Sauce Robert

**Organic Sage Chicken $30**  
Carrot Purée, Brussels Sprouts, Herbed Brown Chicken Au Jus

**Spaguettini Squash $26**  
Zucchini, Heirloom Carrots, Pinenuts, Pepperoncini Emulsion, Périgord Black Truffle

**Rigatoni $23**  
Pomodoro Sauce, Artisanal Ricotta, Basil Oil

**Lamb Shank $42**  
Creamy Polenta, Turnips, Black Mission Fig, Glazed Cipollini, Burgundy Lamb Jus

**Wild Mushroom Risotto $27**  
Chanterelle, Morel, Porcini, White Asparagus, Aged Parmigiano Reggiano

**Chilean Sea Bass $44**  
Confit Artichoke Hearts, Lemon Potatoes, Piquillo Romesco Sauce and Crème Fraîche, Sauce Robert

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## SIDES

**Glazed Baby Carrots $9**

**Citrus Pomme Purée $9**

**Sautéed Greens with Tarragon and Shallots $9**

**Yucca Fries $9**

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