

# TEMPORARY MENU

Starting Monday, March 16<sup>th</sup>, we will be adjust our operating hours. We will open every day at 12pm, with last seating 8pm. During this time, we will be offering a limited menu. We hope that you give us the opportunity to serve you. We look forward to seeing you.

## Appetizers

### Wild Mushroom Soup \$14

Caramelized Honeynut Squash, Porcini Crisp, White Truffle Oil

### Charred Octopus \$17

Garden Garbanzo Purée, Pickled Vegetables, Piquillo Pepper Coulis

### Chevre Croquette \$17

Red and Golden Baby Beets, Muscat Finger Grapes, Blood Orange Coulis.

### Baby Kale & Avocado \$16

Pine Nuts, Mustard Flowers, Japanese Cucumber, Key Lime Dijon Vinaigrette

### Farmer's Field Salad \$15

Mesclun, Fine Herbs, Rainbow Carrots, Wild Berries, Meyer Lemon Vinaigrette

## Main Courses

### Rigatoni \$23

Pomodoro Sauce, Artisanal Ricotta, Basil Oil

### Vegetable "Spaghetti" \$24

Zucchini, Carrots, Yellow Squash, Kale Pesto, Yellow Pepper Nage, Black Truffles

### Jumbo Lump Crab Cake \$27

Jicama and Watermelon Radish, Mache, Roasted Poblano Aioli

### Organic Chicken À La Financière \$29

Truffled Pomme Purée, Romanesco Cauliflower

### Black Angus White Cheddar Burger \$24

Caramelized Onions, Applewood Smoked Bacon, House Fries

### Creekstone Filet Mignon \$38

Baby Potato Confit, Glazed Carrots

## Desserts

### Bomboloni \$14

Cinnamon Dusted Ricotta Fritters

### Molten Chocolate Cake \$13

Raspberry Jam, Vanilla Ice Cream, Orange Confit

### Daily Selection of House made Ice Cream & Sorbet \$4 Per Scoop