



**May 9 and 10, 2025**

## **STARTERS**

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<b>Soup</b>	8/10	<b>Gougères</b>	12
		Three French Gruyere cheese puffs with a side of pepper jelly	
<b>Oysters</b>	20		
Six raw served with house made cocktail sauce		<b>Bacon Wrapped Dates</b>	18
		Three bacon wrapped dates with goat cheese mousse a hot honey drizzle served on house made apple butter and greens	
<b>Mixed Greens Salad</b>	13		
High Hope Farm greens, dried blueberries, crumbled goat cheese, bacon, candied pecans, lemon vinaigrette		<b>Crab Cakes</b>	20
		Three small lump crab cakes with a chipotle aioli, greens tossed in a passion fruit vinaigrette	
<b>Mustard Greens Salad</b>	13		
High Hope Farm mustard greens, candied pepitas, feta, passionfruit vinaigrette			

## **ENTREES**

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<b>Braised Mushrooms</b>	28	<b>Seared Salmon*</b>	36
Mushrooms and seasonal vegetables braised with cumin and guava served with coconut rice		Salmon seared and topped with green harissa served with roasted carrots and wild rice	
<b>Chicken Marabella</b>	30	<b>Beef Short Ribs</b>	38
Chicken marinated and braised in garlic, prunes, oregano, olives, capers, vinegar, wine and brown sugar served over rice		Beef Short Ribs and seasonal vegetables braised with cumin and guava and coconut mashed potatoes	

## **DESSERT**

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<b>Chocolate Mousse Torte</b>	12	<b>Passion fruit Posset</b>	12
Chocolate cookie crumb crust, chocolate ganache, chocolate mousse		Classic English lemon cream dessert with a passion fruit twist	

Sample menu subject to change.

\*Cooked to order

"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"