

DINNER

STARTER

House Made Soup Of The Day- Cup 8

Charcuterie & Selection of American Farmstead Cheeses – Gorgonzola, Truffle, Brie, Manchego & Port Wine Derby

Charcuteries: Breseola (Beef)- Coppa - Salame Finocchiona- Prosciutto Di Parma- Soprasetta,

Served with Homemade Pickles, Mustard Grain & Crostini **4 for 20 – 6 for 28- 8 for 36**

Homemade Duck Spring Rolls- Sweet-Chili Sauce **16**

Battered Zucchini Flower Stuffed Mozzarella Cheese- Romesco Sauce & Basil Pesto **14**

Crab Cakes- Mango- Avocado Salsa, Lemon Aioli & Micro Greens **21**

Spicy Ahi Tuna Poke- Homemade Taro Chips, Avocado, Sesame Seeds, Scallion & Soy-Ginger Sauce **20 gf**

Steak Tartare- Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, White Truffle Oil & Crostini **22 gf**

Red Wine Braised Grilled Octopus- Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette **22 gf**

Wood Oven Roasted Prawns- Creamy Garlic Sauce & Crostini **18 gf**

Fried Calamari- Maui Onion Rings, Chili Lime Aioli & Cocktail Sauce **18**

Butternut Squash Gnocchi – Mascarpone-Cream Sauce, Toasted Almonds & Fried Sage **14 / Full 28**

Artichoke Beignets – Served with Green Garlic Aioli **14**

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce **18**

SALAD

Wood Oven Roasted Red and Gold Beets- Organic Mixed Green, Goat Cheese & Raspberry Vinaigrette **16 gf-v**

Living Butter Lettuce-Blood Oranges, Pomegranate Seeds, Feta Cheese, Almonds & Ginger-Orange Vinaigrette **16 gf-v**

Caesar- Petite Romaine Heart, Parmigiano-Reggiano, Croutons & Classic Caesar Dressing **14 gf**

Organic Mixed Green Salad – Cherry Tomatoes, Crispy Bacon, Grilled Bread & Balsamic vinaigrette **14 gf**

WOOD OVEN PIZZA

Wild Mushroom- Mozzarella Cheese, Arugula & Drizzle White Truffle Oil **26 gf-v**

Prosciutto Di Parma & Salami Finocchiona - Marinara, Mozzarella Cheese & Fresh Basil Leaves **28 gf**

Burrata – Fresh Burrata, Cheese, Garlic Confit, Tomato Sauce & Balsamic Glaze **26 gf**

Smoked Salmon- Thin Slices of Potato, Meyer Lemon Crème Fraiche, Capers & Chives **26 gf**

Gluten Free Pizza Available Add \$3

ENTRÉE

Seared Scallops- Sweet Corn, Shaved Asparagus, Saffron Risotto, Cherry Tomato & Drizzle Figs Glaze **44 gf**

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & Central Park Bistro B.B.Q. Sauce **34 gf**

Horseradish-Potato Crusted Salmon- Broccolini, Baby Carrots & Chives Crème Fraiche **36 gf**

Grilled Australian Lamb Chops- Potato Cake, Goat Cheese, Cherry Tomato, Arugula & Pomegranate Glaze **48 gf**

Herb Crusted Alaskan Halibut -Cauliflower Puree, Snap Peas, Cherry Tomato, Fennel Salad & Romesco Sauce **44 gf**

Grilled Filet Mignon- Sautéed French Beans, Scallop Potato Terrine, Herb Butter & Brandy Sauce **46 gf**

Grilled Skirt Steak- Truffle Mashed Potato, Grilled Asparagus & Red Wine Demi Glaze **44 gf**

Painted Hills Natural Beef Burger- Cheddar Cheese & French Fries **22 Add Mushroom 3- Bacon 3- Avocado 3 gf**

Chicken Roulade - Stuffed with Spinach-Swiss Cheese-Mushrooms served with

Fingerling Potatoes & Wild Mushrooms Sauce **30 gf**

Duck Ragout- Shell Pasta, Tomato, Gremolata, Mire-Poix & Veal-Red Wine Sauce **30 gf**

Linguini Pasta- Lobster Meat, Bay Scallops, Peas, Zucchini Strings & Lobster Cream Sauce **38 gf**

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan **26 gf**

Veal Ossobuco Ravioli- Truffle Cream Sauce, Saba Glaze & Crispy Mushrooms **30**

Pasta made by Cauliflower- Truffled Mushrooms, Shallots, Garlic, Shaved Brussels Sprouts & Pesto **26 gf-v**

Chef's Choice Of Seasonal Vegetable Plate- **30 gf-v**

Gluten Free Ideas – v- Vegan Items, Please Ask for Vegetarian Options- Bread Served by Request

ON THE SIDE

GREMOLATA FRENCH FRIES 6- MAUI ONION RINGS 6 - BRUSSELS SPROUTS CHIPS 6 – SAUTÉED FRENCH BEANS 8 –

SAUTÉED BROCOLINI 8 - SAUTEED BRUSSELS SPROUTS 8 – BABY CARROTS 8 – GRILLED ASPRAGUS 8

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items-We Serve Only Natural Fed Meats and

Free Range Organic Chicken, Please Advise of Food Allergies-Please Inform Us for Any Dietary Restrictions,

We Proudly Bake Our Fresh Homemade Bread, Bread Served by Requests- %20 Gratuity Apply Party of 6 or more