

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 24– 6 for 34- 8 for 42**

Duck Pâté– Fig Compote, Toasted Bread & Balsamic Reduction-**16**

Brie And Caramelized Pear in Filo Rolls- Greek Yogurt-Mustard Honey Sauce- **14**

Crab Cakes- Sweet Corn - Tomato Salad, Aioli & Micro Greens **21**

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

Seaweed Wrapped Ahi Tuna-Teriyaki Glaze, Sweet Red Chili Sauce & Wasabi **16**

Steak Tartar- 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 **16 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**

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce **16**

SALAD

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

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

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

Organic Mixed Green Salad – Brie Cheese, Cherry Tomato, Grilled Baguette & Balsamic Vinaigrette **14 gf-v**

WOOD OVEN PIZZA

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

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

Three Cheese– Mozzarella -Gorgonzola- Gruyere Cheese, Garlic Comfit & Sun Dried Tomato **24 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 & 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- Sautéed Red Swiss Chard, Sweet Corn & Chives Crème Fraiche **36 gf**

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

Herb Crusted Alaskan Halibut – Artichokes, Roasted Cauliflower, Fennel Salad & Dill-Buerre Blanc 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 Glace **44 gf**

Painted Hills Natural Beef Burger- Cheddar Cheese & French Fries **24 Add Mushroom 3- Bacon 3- Avocado 3 gf**

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

Roasted Brussels Sprouts & Masala Wine Sauce **30 gf**

Duck Ragout- Shell Pasta, Tomato, Gremolata, Mire-Poix & Veal-Red Wine Sauce **28 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 **24**

Veal Ossobucco Ravioli- Truffle Cream Sauce, Crispy Mushrooms & Saba Glaze **28**

Pasta Made by Cauliflower- Trumpet Mushrooms, Sundried Tomato, Brussels sprouts Chips &

Garlic-Mascarpone Sauce **24 gf-v**

Chef's Choice Of Seasonal Vegetable Plate- 26 gf-v

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

ON THE SIDE

GREMOLATA FRENCH FRIES 7- MAUI ONION RINGS 7 - BRUSSELS SPROUTS CHIPS 7 – SAUTÉED FRENCH BEANS 9 – SAUTÉED MUSHROOMS 12- SAUTEED BRUSSELS SPROUTS 9 – ROASTED CAULIFLOWER 9 – GRILLED ASPRAGUS 9

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