

# Menu

## Appetizers

**Fried Calamari** ..... 13-  
*Served with a roasted garlic cream sauce*

**Jumbo Lump Crab Cakes** .....  
13-  
*Horseradish and roasted red pepper emulsion*

**Asian Spring Roll** .....11-  
*With a soy ginger glaze*

**Stuffed Portabella Mushroom** .....  
9-  
*Stuffed with a gorgonzola cream, polenta cake, tomatoes and roasted garlic – finished with a shitake demi*

**Trio of Goat Cheese and Pistachio Crocaunt** .....  
. 13-  
*With an herb pepper biscuit and an apricot jelly*

**Shrimp Mojo** ..... 13-  
*Served with a crispy bread and tomatoes*

## Salads

### **House Garden Salad** . . . . .

6-

*Salad of organic baby greens, tomatoes, red onions – balsamic ginger dressing*

### **Bliss Salad** . . . . .6-

*Salad of organic baby greens, orange vinaigrette, pignoli nut oil and tempura zucchini*

### **Caesar Salad** . . . . .7-

*Served with parmesan toast*

### **Pear and Gorgonzola Salad** . . . . .

8-

*With a balsamic ginger dressing and organic baby greens*

### **Grilled Asparagus and Cherry Tomato Salad** . . . . .

. . 9-

*Organic baby greens, prosciutto, shaved parmesan with a balsamic reduction and extra virgin olive oil*

*Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## Entrees

- Fusilli with Shrimp and Crab Meat** .....  
19-  
*Essence of tarragon, touch of cream*
- Pignoli Nut Crusted Red Snapper** .....  
.19-  
*Caramelized pineapple relish – roasted garlic cous cous*
- Ricotta Vegetable Ravioli** .....  
25-  
*Served with a walnut, butter and sage sauce. Finished with asparagus and exotic mushrooms*
- Marinated Skirt Steak** .....  
.22-  
*Served with a hoisen ginger marinade, buttermilk tempura onion rings and Chinese eggplant sautee*
- Herb Marinated Grilled Salmon** .....  
.19-  
*Served with sautéed asian greens and a crispy rice cake.  
Finished with a soy ginger and cilantro thai glaze and a peanut emulsion*
- Pot Roast and Pasta Sheet Millefeuille** .....  
.18-  
*Sautee of carrots, sweet peas and zucchini, truffle oil and parmesan foam*
- Layered Chicken** .....18-  
*Layered with fontina and ricotta cheese. Served with house made cavatelli pasta and a vegetable ragu*
- Risotto Primavera** .....  
.16-  
*With a vegetable stew, truffle oil, parmesan and aborio rice*
- House Made Gnocchi with a Basil Pesto Sauce** .....  
.18-  
*Served with herb poached diced chicken, cherry tomatoes, portabella mushrooms and shaved parmesan cheese*
- Tuscan Rosemary Brick Chicken** .....  
19-  
*With a lemon confit, tomato emulsion, grilled endive and potato puree*
- Roasted Tilapia** .....23-  
*With cumin glazed carrots, spinach cannaloni. Finished with a shellfish reduction*

Dessert

**Chocolate Box** ..... 8-

*Chocolate mousse with chocolate shards*

**Crème Brulee** ..... 8-

**Caramel Cheesecake** ..... 8-

*Served with a cinnamon streusel*

**Blueberry Napoleon** ..... 8-

*Served with an almond streusel*

**Black and White Millefeuille** ..... 9-

*Chocolate cream, rice crispy crunch and a vanilla cream. Topped with cocoa chocolate*

**Summer Fruit Tart** ..... 8-

*Served with a vanilla mousse*

**Deep Chocolate Marquis** ..... 8-

8-

*Served with a chocolate ganach, chocolate spikes and an orange reduction*