

◇ CBR ◇

CRAFT COCKTAILS FINE SPIRITS

STARTERS

Ricotta	\$18
House-made Whipped Ricotta, Saba Drizzle, Fresh-Baked Bread	
Burrata	\$19
English Pea, Asparagus, Calabrian Chilis, Salsa Verde, Served with Crostini	
Avocado Tartare (V, GF)	\$20
Shaved Watermelon Radishes, Truffle Avocado, Seaweed Caviar, Avocados mousse	
Wagyu Tartare* (GF)	\$24
Wagyu Beef Tenderloin, Potato Pave, Horseradish Crema, Cured Quail Egg	
Char-Grilled Octopus (GF)	\$22
Grilled Octopus Tentacles, Baby Potatoes, Putanesca Sauce	
Korean Duck Tacos*	\$18
Hard Shell Taco, Roasted Duck, Sweet Chili aioli, Pickled Daikon radish	
Chef's Charcuterie & Cheese Board*	\$22
<i>Ask your Server for details on Premium Meats and Select Cheeses</i>	

◇ SALADS

House Salad (V, GF)	\$18
Baby Red Leaf Lettuce, Watermelon Radish, Mixed Berries, Champagne Vinaigrette	
Pear Salad (GF)	\$18
Red Bibb Lettuce, Red D'anju Pears, Candied Pecans, Creamy Pear Vinaigrette	
<i>Add Chicken* to any Salad +\$12</i>	

◇ MAINS

Spaghetti Alla Verdi	\$24
House-made Spaghetti, Basil-Arugula Pesto, Herbs, Stracciatella Cheese, Toasted Pepitas	
Scallops* (GF)	\$40
Pan-Seared Scallops, Crispy Rice, Green Curry, Mango Chutney, Quail Egg	
Halibut* (GF)	\$42
Pan-seared Halibut, English Pea Puree, Citrus Quinoa	
Lobster Linguini*	\$47
Half poached Lobster tail, House-made Linguini Squid Ink Pasta, Matcha Beurre Blanc, Chili Oil	
New York Strip* (GF)	\$60
Grilled New York Strip, Black Garlic, Pomme Puree, Brussels Sprouts, Black Garlic Veal Reduction	

DESSERT

Peanut Butter Mousse	\$18	Donut Holes
Mousse, Chocolate Cake, Brûléed Bananas		Bailey's Irish Cream Chocolate Dipping Sauce
Lemon Cake	\$18	Mango Cheesecake
Fresh Berries, Lemon Ice Cream, Candied Lemon		Graham Cracker Crust, Mango Puree

Ice Cream & Sorbet \$12

Ask your Server about Seasonal Flavors

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

GF - Gluten Free, V - Vegan

Gratuity is NOT included.