

STARTERS

arugula salad | 16 ^{GF}

red onion, tomato, gorgonzola, candied pecan, herb balsamic

grilled caesar | 15

crushed brioche, parmesan, lemon, house caesar
 add shrimp/15 salmon/16 chicken cutlet / 10

burrata | 18

watermelon gazpacho, grilled ciabatta, saffron aioli, pesto aioli, basil oil

coconut shrimp tacos (3) | 21

flour tortilla, smoky aioli, romaine, thai chili

p.e.i. mussels | 20

gorgonzola, ciabatta, spiced garlic tomato broth

tuna poke | 22

#1 grade yellowfin, macadamia, cilantro, scallion, pickled mung bean, ginger rice, candied tamarind, serrano, white soy

pb & j foie gras | 21

house peanut butter, port wine "jelly", brioche

fire roasted artichokes | 17

cici's breadcrumbs, parmesan, garlic, lemon zest aioli

char grilled octopus | 21 ^{GF}

hummus, cucumber, radish, oregano, cured olives

filet mignon carpaccio | 22

fried capers, celery leaf, red onion, scallion, sunny side egg, toasted crumbs, truffle aioli

SIDES | 9

baby potatoes • sautéed greens • truffle fries
 truffle creamed corn • tomato & cilantro salad
 asparagus • haricot vert • tempura onions

SUPPER

lamb burger | 25

white cheddar, arugula, red onion, sunny egg, brioche, golden raisin puree, fries

bronzino evon *cantonese style* | 38

choice of: *crispy or steamed*

ginger, cilantro, scallion, jasmine rice, fish soy, house chili oil

grilled salmon rice bowl | 35

scallion, cilantro, crunchy garlic, bell pepper, edamame, sesame, soy glaze

seared scallops | 49 ^{GF}

black truffle risotto, chives, lobster butter

wild shrimp pasta | 39

linguini, peas, shallots, sherry cream

hanger steak | 40 ^{GF}

truffle cream corn, asparagus, onion jam, port demi glacé

short rib gnudi | 41

pickled peppers, parmesan, truffle, peas, natural reduction

chicken parmigiana | 32

pomodoro, mozzarella, linguini red, arugula

pork belly fried rice | 33

pickled pepper, cilantro, scallion, smoked aioli, soy glaze, sunny egg

HEARTH

\ 'härth \ noun :

a brick, stone, or concrete area in front of a fireplace

lamb meatballs | 17/30

creamy parmesan polenta, pomodoro, pesto aioli

roasted ½ chicken | 32 ^{GF}

48hr sweet tea brine, baby potatoes, haricot vert, herbed chicken jus

fire roasted shrimp skewers | 39

lobster mac, peas, corn, brandy lobster cream

lobster bisque flatbread | 30

unleavened dough, corn, maine lobster, shrimp, scallion, ricotta, mozzarella, lobster bisque sauce