

DINNER



OUR MENU IS DESIGNED FOR SHARING.
WE RECOMMEND 2 - 3 PLATES PER PERSON.

RAW

OYSTERS

6 fresh local oysters on the half shell . green apple mignonette

AGUACHILE CEVICHE

shrimp . cucumber . jalapeño . radish . red onion . cilantro . leche de tigre . corn tortilla chips

BOARDS, DIPS & TOASTS

MEDITERRANEAN MEZZE

tzatziki . muhammara . black olive dip . feta . marinated olives . dates . carrots . cucumbers . grilled pita

CHARCUTERIE BOARD

rotating selection of meats and cheeses . smoked trout . house made tomato jam & smoked ricotta . pickled veggies . focaccia crostini . accoutrement

HUMMUS

house made hummus . petite cucumber - tomato - onion salad . grilled pita

BRUSCHETTA

heirloom tomatoes . garlic . grana padano . basil . balsamic

PROSCIUTTO TOAST

house smoked ricotta . honey . shaved prosciutto . quick pickled cantaloupe . Fiore white balsamic

SALADS & SOUPS

KALE & BRUSSELS

tuscan kale . shaved brussels . toasted cashews . tuxedo sesame . fresno oil . miso vinaigrette

ROASTED ROOTS

golden beets . roasted carrots . yogurt chèvre . citrus . dukkah . honey ginger vinaigrette

BUTTERNUT CURRY SOUP

toasted sumac pepitas . pumpkin seed oil

SEAFOOD CHOWDER

fresh fish . seared scallops . pancetta . roasted fingerling potatoes . seasonal herbs

AVAILABLE AFTER 5PM:

SMALL PLATES

BRAVAS POTATOES

crispy fingerling potatoes . smoked paprika aioli . crumbled feta . oregano

SCALLOPS

seared scallops . brown butter . parsnip puree . citrus supremes . pistachios . tobiko . Fiore lemon oil

MUSSELS

local mussels . crushed tomatoes . uncured pepperoni . fennel . garlic . toasted baguette

CRAB CAKES

fresh local crabmeat . house-made aioli . cornmeal

BANH MI TOAST

spiced pork belly . chicken liver mousse . pickled radish & carrot . cucumber . jalapeño . cilantro . kewpie mayo . ginger soy glaze

LOBSTER ROLL

local lobster meat . fresh greens . yuzu ginger aioli .
grilled brioche
• cold | \$mrkt •

LOBSTER CREPE

local lobster . smoked ricotta . roasted butternut squash
pancetta . toasted pistachio . crispy sage
• warm | \$mrkt •



fresh local crabmeat . lemon-caper aioli . caper berries .
apple - cabbage slaw
• limited availability

PORK BELLY

braised local pork belly . harissa honey glaze . grana
padano polenta cake . apple-fennel slaw

BEEF SKEWERS

local beef . aji amarillo . charred pineapple . bok choy
slaw . white sesame . fresno oil . micro cilantro

LAMB KOFTA

local lamb . tzatziki . pomegranate molasses .
arugula-pickled red onion salad . grilled pita

DUCK TACOS

achiote braised duck . green apple salsa verde . pickled
red onions . watermelon radish . corn tortillas

CARNITAS TACOS

braised pork shoulder . chipotle morita salsa . onion
escabeche . micro cilantro . corn tortillas

SAVORY CHEESE CREPE \$10, or MEAT & CHEESE CREPE \$11, available for our youngest guests!

CUSTOMARY GRATUITY RANGES BETWEEN 18% AND 22% BASED ON THE LEVEL OF YOUR SATISFACTION. 20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

POWERED BY IMENUPRO