



## Table Snacks

Blister shishito peppers, smoked paprika, cyprus salt, burnt lime	15
Crudit� of market vegetables, marcona almond romesco	22
Tuna poke hawaiian style, sesame, chili, shaved onion, nori	24
Mezze platter of dips, hummus, raita, whipped ricotta, truffle honey	22
Garlic rosemary naan, tzatziki	16
Stracciatella, grilled bread, basil, cherry tomato	22
Seafood salad, shrimp, lobster, calamari, lemon, olives	28

## From CuisinArt Farms

Baby tomatoes, basil, ciliegine mozzarella	20
Little gem caesar salad, parmesan, white anchovies	21
Baby lettuce, radish, tomato, champagne vinaigrette	20
Chopped salad, little gem, tomato, cucumber, feta, olives, oregano red wine vinaigrette	23

## Wood Oven 900 degrees

Maitake mushrooms, goat cheese, chives, fresno pepper vinaigrette	20
Margarita, mozzarella, tomato, pecorino, olive oil, basil pizza	11
Pepperoni, mozzarella, tomato, spicy honey pizza	23
Bianca, stracciatella, ricotta, mozzarella, melted onion pizza	21

## Argentina Wood Grill

Grilled eggplant, espelette chimichurri, pickled onion	21
Short Rib burger, Breezes secret sauce, grilled onion, onion bun	23
Organic chicken slow roasted, chimichurri, haricot vert, radish salad	24
Mahi mahi fish taco, salsa verde, pickled red onion	22
Snapper farro, roasted cauliflower, lemon herb vinaigrette	28
Lamb chops, fingerling potato, rosemary oil, arugula	32

## Desserts

Flourless chocolate cake, chocolate ganache	12
Open face apple tart, brown butter ice cream	12
Meyer lemon bar, Italian meringue	12
Almond financier, raspberry chocolate cream	12
Selection of Granites:	10
Watermelon ▪ Pineapple ▪ Cantaloupe ▪ Ice Tea ▪ Tomato	

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Executive Chef Jasper Schneider & The Culinary Brigade

All prices are in U.S. dollars and subject to a 15% service charge.  
Note: Prices subject to change and all menu items subject to freshness and availability