



THE BEGINNING

Braised Pork Belly \$19 GF

Fennel Puree, Caramelized Apples, Pickled Zucchini Ribbon

Parmesan Mushroom Risotto \$25 GF V

Saffron, Enoki Mushroom, Parmesan Espuma, Black Summer Truffle

Beetroot Burrata Salad \$19 GF V

Blackberry Champagne Vinaigrette, Lollo Rosa, Arugula, Chervil,
Cherry Tomato, Radish, Black Opal Basil

Heirloom Tomato Salad \$17 GF

Cucumber Ribbon, Micro Basil, Herb Oil, Crispy Prosciutto

Smoked Corn and Shrimp Bisque \$18 GF

Shrimp, Corn, Red Bell Pepper, Cucumber, Lime

MAINS

9oz. Hand Cut Filet Mignon \$62 GF

Pan Seared, Smoked Gouda Crisp, Pomme Puree, Asparagus, Merlot Reduction

6oz. Lobster Tail \$32

12oz. New York Strip Au Poivre \$43 GF

Pink Peppercorn, Social Still Bourbon Cream Sauce, Sweet Potato Puree, Charred Broccolini

Can Be Served as Classic Seared New York Strip

Ricotta Gnudi \$35

Brown Butter Sage, Asparagus, Heirloom Cherry Tomato, Gruyere, Confit Duck,

Lemon Zest, Micro Arugula

Pan Seared Diver Scallops \$55 GF

Patty Pan Squash, Sautéed Swiss Chard, Roasted Red Pepper Coulis,

Baby Swiss Chard, Pomegranate, Chard Chip

Green Walk Hatchery Rainbow Trout \$38 GF

Cornmeal Crusted, Roasted Tomato Jam, Corn Puree, Fennel, Fire Roasted Corn,

Fried Basil Leaf

Vegetable Risotto \$29 V

Snow Peas, Roasted Tomato Jam, Enoki Mushroom, Microgreens