

## Raw Bar

Maine Oysters on the Half Shell served Traditional or Contemporary  
(3/4 a dozen 1/8 half a dozen)

Seafood Tower for Two 67

## Appetizers 21

CHI Greens with Tomato Herb Vinaigrette, Sourdough and Parmigiano Reggiano

Citrus Poached Shellfish with Chilled Bouillabaisse and Summer Beans

Lobster Bisque with Sumac Brown Butter, Tomato and Citrus

Duck Confit Salad with Compressed Plums, Daikon and Mustard

Summer Vegetable Terrine with Heirloom Espuma and CHI Garden Herbs

Local Tuna with Ponzu, Avocado and Ginger Aioli

## Entrees 36

Grilled Swordfish with Pork Belly Vinaigrette, Fennel and Crispy Quinoa

Glazed Salmon with Coconut Green Curry and Fingerling Potatoes

Caldwell Farm Tenderloin with Grilled Broccolini, Braised Short Rib and Romesco (+\$5)

Pinenut Black Rice Risotto with Roasted Beets and Fredrikson Farm Chevre

Grilled Lobster Boil with Fingerling Potatoes, Andouille and Corn (+\$5)

Caldwell Farm Burger with Pork Belly, Garlic Fries and Gouda

Triple Seared Pork Loin with Mushroom, Haricot Vert and Dashi

## Desserts 19

Local Cheese with Assorted Accompaniments (+\$5)

White Chocolate and Goat Cheese Panna Cotta with Graham and Blueberry

Chocolate Beet Cake with Raspberry Chocolate Sorbet and Sorrel

Coconut Cake with Golden Milk Ice Cream and Mango

*4-course Menu 92*

*Wine Pairing 52*

*Premium Wine Pairing 72*



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness