



BLISS

Wednesday, June 21, 2017

SHARED / SMALL PLATES / SOUP

Oyster sliders; crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	15
Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette	17
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, micro salad, toasted baguette crisps, sea salt	16
Brown sugar cured soy glazed Kurabuta pork belly, kimchee, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews (contains shellfish)	15
East coast oysters on the half shell (1/2 doz.) cucumber mignonette, cocktail sauce, housemade crackers	23
Chicken liver pate, toasted brioche, raspberry apple ginger compote, balsamic syrup	11
Warm octopus, chorizo green peppercorn escabeche, carrot saffron emulsion, grapes, Marfa cherry tomatoes, puffed wild rice	18
Crispy softshell crab, watermelon mango pico, fire roasted corn, tomato coulis	16
Chilled Andalusian gazpacho, olive tapenade, roasted red bell peppers, Calabrian peppers, English cucumber, basil oil	11

SALADS

Arugula, raddichio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette	12
Mint marigold roasted grapes, honeycrisp & jazz apple, frisee, watercress, candied walnuts, taleggio, apple cider honey vinaigrette	12
Iceberg lettuce wedge, candied bacon, Raindrop Farms heirloom tomatoes, celery, Mycella Blue cheese, roasted shallot vinaigrette, creamy bleu cheese dressing, buttermilk onion rings, herbs	13
Bibb lettuce, heirloom cherry tomatoes, English cucumber, avocado, red onion crispy prosciutto di Parma, roasted jalapeno ranch dressing	13

VEGETARIAN ENCHILADA

Masa crepe of roasted butternut squash, crimini mushrooms, cilantro, zucchini, bell peppers, poblano, eggplant, pepperjack & goat cheese, avocado, sundried tomato farro, black bean refrito, roasted salsa, tomatillo chipotle sauce	25
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GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepperjack-white cheddar Anson Mills grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc	31
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WHOLE MEDITERRANEAN BRANZINO

Grilled & roasted whole Greek branzino, grilled artichokes, squash, zucchini, white bean puree, evoo, lemon	34
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SNAPPER / SHRIMP RISOTTO

Pan seared snapper, shrimp & sun dried tomato risotto, tomato buerre blanc, saffron buerre blanc, honshimeji mushrooms, asparagus, truffle caviar	38
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"PORK & BEANS"

Grilled & braised heirloom pork shank, Italian corona beans, applewood smoked bacon, grilled broccolini	29
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LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with spicy Cajun dirty rice, caramelized onion & apple compote, turnip puree, braised greens, roasted vegetables, black pepper cider sauce	34
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DUCK / FOIE GRAS

Grilled Szechuan peppercorn & five spice crusted duck breast, seared grade "A" foie gras, fennel, kumquat, grapefruit, orange, frisee, snow peas, broccolini, whipped parsnip, orange ginger gastrique	35
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BEEF TENDERLOIN

Grilled beef tenderloin, German tri color potato salad, baby heirloom tomatoes, asparagus, chimichurri, roasted red pepper puree	47
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AUSTRALIAN RACK OF LAMB

Grilled Australian rack of lamb, white bean puree, mango, jicama, parsley salad, mole rojo	44
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*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
\$2.00 split charge on any split plate, \$25.00 corkage service, 18% gratuity will be added to parties of 6 and more
Rude behavior will not be tolerated

Mark & Lisa Bliss, Proprietors

Tony Hernandez
Chef de Cuisine

Dorian Mills
Assistant General Manager

Daria Kossowska
Manager/Maitre d'Hotel