



BLISS

STARTER

Oyster sliders, crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	21
Japanese Hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde	20
Ahi Tuna Tartare, avocado mousse, pineapple, grapefruit, tempura sesame leaf, coconut citrus broth	26
Mahi Mahi Ceviche, triple citrus marinade, jalapeno, red onion, bell pepper, avocado, plantain chips	21
Mexican street corn fritters, chili lime butter, queso fresco, lime	18
Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato *GF	19
Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing	24
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, toasted baguette crisps, sea salt	26
Oysters on the half shell (1/2 dozen) mignonette, cilantro water, squid ink crackers	26
Soup: Potato leek, crème fraiche, truffle caviar	16

SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette *GF	18
Manouri cheese salad, mixed greens, grapes, Asian pear, melon, yuzu vinaigrette *GF	19
Kale Caesar, frisée, parmesan, fried hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder	18
Roasted beets, blood orange, navel orange, walnuts, mixed greens, molasses vinaigrette	19

ENTREES

VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette	31
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GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc *GF	46
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MONK FISH

Prosciutto, crispy fideo, French beans, Amatriciana sauce	47
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REDFISH

Pan-seared redfish, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar	46
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MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing	44
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LOCKHART QUAIL

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce	46
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DUCK / FOIE GRAS

Seared duck breast, crispy duck fat potatoes, pan-seared foie gras, pomegranate salad, frisée, arugula strawberry sambal, blueberry gastrique	46
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BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF	45
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BEEF TENDERLOIN

Pan-seared beef tenderloin, creamy parmesan polenta, cipolini onion, roasted red bell pepper, caulilini, au poivre sauce *GF	54
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***GF: Gluten-free - Ask your server about other gluten-free options.
Our ciabatta bread is vegan and dairy free, not gluten-free.**

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
\$2.00 split charge on any split plate, \$35.00 corkage service per bottle* (restrictions apply) 20% gratuity will be added to parties of 6 and more

Mark & Lisa Bliss, Proprietors
 Tony Hernandez Executive Chef Dorian Mills General Manager Zachariah Hill Sous Chef