



BLISS

STARTER

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 seed leaf, coconut citrus broth	26
Oysters on the half shell (1/2 dozen) mignonette, cilantro water, squid ink crackers	26
Beef carpaccio, crispy shallots, black sesame parmesan tuiles, capers, red pepper, citrus horseradish cream	32
Oyster sliders, crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	21
Mexican street corn fritters, chili lime butter, queso fresco, lime	18
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

SALADS

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette *GF	18
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 *GF	19

ENTREES

VEGETARIAN BOWL	
Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette	31
GEORGES BANK SEA SCALLOPS	
Seared sea scallops, mushroom risotto, salmon roe, crispy leeks, squid ink beurre blanc	49
REDFISH	
Pan-seared redfish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc *GF	46
MAHI MAHI	
Grilled Mahi Mahi, cauliflower, fresh fennel, citrus, seed of "crunch" of quinoa, pumpkin and sunflower, white soy tahini chili dressing	44
MONKFISH	
Prosciutto, crispy fideo, French beans, Amatriciana sauce	47
LOCKHART QUAIL	
Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce	46
ROASTED HALF CHICKEN	
Whipped garlic mashed potatoes, piri piri cream, avocado crema, chicken drippings	38
DUCK / FOIE GRAS	
Seared duck breast, butternut squash puree, pan-seared foie gras, pomegranate salad, frisée, arugula strawberry sambal, blueberry gastrique	46
PORK SCHNITZEL	
Confit sunchokes, pan seared artichokes, crispy capers, shio koji miso beurre blanc, balsamic reduction	43
BRAISED BEEF SHORT RIBS	
Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF	45
HANGER STEAK	
Pan-seared Hanger steak, creamy parmesan polenta, cipollini onion, roasted red bell pepper, broccolini, au poivre sauce *GF	44

***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 Dorian Mills