



# BLISS

## Chef's Tasting Menu

03.22.25

I

### Beef Carpaccio

Crispy shallots, black sesame parmesan tuiles, capers, red pepper, citrus horseradish cream

II

### Hamachi Tostada

Japanese Hamachi sashimi tostada, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

III

### Sliders

Chicken fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

IV

### Spanish Octopus

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado puree, scallion powder, radish, coriander dressing

V

### Red Fish

Pan seared red fish, parmesan risotto, wild mushrooms, saffron citrus beurre blanc **\*GF**

VI

### Hanger Steak

Pan-seared Hanger steak, creamy parmesan polenta, roasted red bell pepper, broccolini, chimichurri sauce **\*GF**

VII

### Dessert Duo

Butter cake, strawberry raspberry compote, crème anglaise, caramel tuille

Salted Dulce De Leche Cheesecake, brown butter biscotti crust, brown butter ice cream, caramelized almonds, salt

\*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness

Mark and Lisa Bliss, Proprietors

Tony Hernandez

Dorian Mills

Executive Chef

General Manager

Marcy Fernandez and Mary Swiger/ Front of House Managers