



BLISS

STARTERS

Japanese Hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde	27
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	23
Ahi tuna tartare, salmon roe, avocado mousse, caviar, tempura fried shiso leaf, shio koji coconut citrus broth	37
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
Fried Lockhart quail, fennel and parsley salad, gochujang butter sauce	23

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, navel orange, butternut squash, 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, truffle caviar *GF	46
SWORDFISH Grilled swordfish, 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
ROASTED HALF CHICKEN Whipped garlic mashed potatoes, piri piri cream, avocado crema, chicken drippings	38
DUCK / FOIE GRAS Seared duck breast, parsnip puree, pan-seared foie gras, pomegranate, frisée, arugula strawberry sambal, blueberry gastrique	46
BRAISED BEEF SHORT RIBS Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF	45
HANGER STEAK AU POIVRE Pan-seared Hanger steak, creamy parmesan polenta, broccolini, sauce au poivre *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
Dorian Mills Tony Hernandez
General Manager Executive Chef
Marcy Fernandez/Mary Swiger/Front of House Managers