



# BLISS

## FIRST COURSE

Choice of:

Butter-poached lobster, brioche toast, avocado, truffle caviar

East Coast oysters on the half shell, champagne mignonette, squid ink crackers

Beef carpaccio, crispy shallots, black sesame tiles, capers, red pepper, citrus horseradish cream sauce

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

Japanese hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Crispy oyster sliders, candied applewood bacon, sautéed spinach, radicchio, buttermilk chive biscuits, brown butter hollandaise

Ahi tuna tartare, salmon roe, avocado mousse, caviar, tempura fried shiso leaf, shio koji coconut citrus broth

## SECOND COURSE

Choice of:

Kale Caesar, frisee, parmesan, fried hon-shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder

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

French onion soup, gruyere toast

## THIRD COURSE

Choice of:

### HANGER STEAK AU POIVRE

Pan-seared hanger steak, creamy parmesan polenta, broccolini, sauce au poivre **GF**

### VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

### RED FISH

Pan-seared red fish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc **GF**

### SEA BASS

Sea bass, black garlic parsnip puree, bok choy, miso beurre blanc

### GEORGES BANK SEA SCALLOPS

Seared sea scallops, mushroom risotto, salmon roe, crispy leeks, squid ink beurre blanc

### LAMB

Rack of lamb, parmesan risotto, asparagus, mint sauce

### BEEF SHORT RIBS

Red wine-braised short ribs, roasted garlic mashed potatoes, mushrooms, sugar snap peas, honey-glazed carrots, horseradish crème fraîche **GF**

### RIBEYE

(\$25 supplement)

Boneless ribeye steak, garlic mashed potatoes, broccolini, Tiger sauce

## FOURTH COURSE

Choice of:

Butter cake, mix berry compote, vanilla ice cream, crème anglaise

Miso chocolate brownie, chocolate cremeux, Italian meringue, miso caramel, banana ice cream

Carrot cake, vanilla bean cream cheese, pecan praline, carrot honey lavender puree, vanilla ice cream

Mango sorbet, Calabrese mango, chutney, lime, mint **GF**

**\*Menu is subject to change due to availability**