BLISS

STARTERS

Japanese Hamachi sashimi tostadas, roasted jalapeño avocado 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

Gulf oyster sliders, crispy fried, 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, blood orange, navel orange, butternut squash, walnuts, mixed greens, molasses vinaigrette ***GF** 19

Endive, grapes, pear, candied pecans, Danish blue cheese, balsamic apple peach vinaigrette ***GF** 19

ENTREES

VEGETARIAN BOWL
Farro, figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette 31

GEORGES BANK SEARED SEA SCALLOPS
Mushroom risotto, salmon roe, crispy leeks, squid ink beurre blanc 49

REDFISH ***GF**
Squid ink risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar 46

GRILLED SWORDFISH
Cauliflower, fresh fennel, citrus, seed "crunch" of quinoa, pumpkin and sunflower, white soy tahini chili dressing 44

ROASTED HALF CHICKEN ***GF**
Whipped garlic mashed potatoes, piri piri cream, avocado crema, chicken drippings 38

DUCK/FOIE GRAS
Butternut squash puree, pan-seared foie gras, arugula, pomegranate, frisée, strawberry sambal, blueberry gastrique 46

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

PAN-SEARED HANGER STEAK ***GF**
Creamy parmesan polenta, broccolini, chimichurri sauce 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

Tony Hernandez — Owner/Executive Chef
Dorian Mills — General Manager
Marcy Fernandez/Mary Swiger/Front of House Managers