



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
Ceviche, orange, lemon and lime juice, ahi Amarillo, bell pepper, avocado, cilantro oil, plantain chips	25
Beef carpaccio, crispy shallots, black sesame parmesan tuiles, capers, red pepper, citrus horseradish cream	32
Crispy fried Gulf oyster sliders, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives	23
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
Iceberg lettuce, tomato, bacon, pickled red onion, crispy onion rings, blue cheese, ranch dressing	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 *GF	
Maque choux, salmon roe, charred broccolini, squid ink beurre blanc	49
SHRIMP AND GRITS *GF	
Blackened shrimp, Anson Mills pepperjack cheddar grits, Cajan beurre blanc	41
REDFISH *GF	
Cilantro 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
Marcy Fernandez & Mary Swiger/Front of House Managers