



BLISS

C H E F ' S T A S T I N G

I

B e e f C a r p a c c i o

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

II

H a m a c h i T o s t a d a

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

III

S l i d e r s

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

IV

S p a n i s h O c t o p u s

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

V

R e d F i s h

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

VI

H a n g e r S t e a k

Pan-seared Hanger steak, creamy parmesan polenta, peppers, broccolini, chimichurri sauce ***GF**

VII

D e s s e r t D u o

Butter cake, mixed berry compote, vanilla ice cream, caramel, crème anglaise

Flourless dark chocolate cake, chocolate mousse, raspberry coulis, Italian meringue, candied hazelnuts, hazelnut crème anglaise

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

Tony Hernandez/ Executive
Chef/Owner

Marcy Fernandez and Mary Swiger/ Front of House Managers