

Bayside

Appetizers

	15.00
Heirloom Tomato Soup , Diced Crispy Tofu, Basil Oil	17.00
Christophene Carpaccio , Shaved Reggiano Parmesano, Lemon Zest	16.00
Organic Arugula Salad , Prosciutto Di Parma, Cherry Tomato Salsa	15.00
Baby Romaine Caesar Salad , Parmesan Crisp, Eggless Caesar Dressing	15.00
Slow Braised Pork Bun , Escabeche of Vegetables, Chile Sauce	15.00
Oven Dried Tomato Tarte Tatin , Moroccan Olive Tapenade	14.00
House Smoked Local Salmon , Mizuna Leaf, Beetroot Remoulade	14.00
New Zealand Mussels Provençale , Seasoning Pepper, Coconut-White Wine Sauce	

Main Course

	29.00
Roasted Mahi-Mahi , Calamari and Shrimp, Spinach, Creole Sauce	31.00
Baked Red Snapper Casserole , Alubia Beans, Pearl Onions, Tumirique Essence	34.00
Sautéed Striped Bass , Pearl Pasta, Scallions, Tomato Essence	30.00
Homemade Spinach Fettuccini , Sautéed Blue Shrimp, Oven Dried Tomatoes	30.00
Whole Free Range Cornish Hen , Braised Faba Beans, Shiitake Mushrooms	35.00
Grilled Organic Pork Chop , Plantain "Estofado", Pepper Pot Sauce	38.00
Grilled Prime Aged Flat Iron Steak , Caramelized Shallot, Ground Provision	38.00
Local Farm Goat "Birria" , Black Beans, Sundried Tomatoes, Radish, Cilantro, Diced Red Onions	