DINNER BY SEVEN

Served daily from 6 p.m. to 10:00 p.m.

APPETIZERS

LOBSTER TOM KHA BISQUE — $25
Coconut Milk, Lemongrass, Basil, Curry, Mango Pepper Salad, Plantain Micro Sponge Crouton

CLASSIC SHRIMP COCKTAIL — $22
Cocktail Sauce

BABY GEM — $18
Caesar Dressing, Anchovy Tapioca Crisp, Pickled Mustard Seeds, Sun Dried Tomato, Parmesan

BEEF TARTARE — $30
Niman Ranch Beef, Confit Egg Yolk, Toasted Sourdough

HEIRLOOM TOMATO SALAD — $12
Avocado, Pickled Cippolini Onion, Local Tomatoes, Cucumber, Mint, Basil

AHI TUNA TARTAR — $22
Ponzu, Wonton Chips, Wasabi Aioli, Tobiko

ENTRÉES

BLUE HOUSE SALMON — $42
Fava Bean, Sunchoke Crema, Alfalfa greens, Sunchoke Skin Chips

CHILEAN SEABASS — $54
Uni butter, Miso, Cauliflower

BEST-DRESSED CHICKEN INVOLTINI — $35
Black garlic Jus, Poached White Asparagus, Boniato Puree

Please advise your order taker of any dietary restrictions or allergies.
All prices are quoted in KYD and charged in USD (Exchange rate 1 KYD = 1.25 USD).
A 20% gratuity and 5 KYD delivery charge will be added to your bill.

BUTCHER BLOCK

SELECTION OF SAUCES: Classic Bordelaise Sauce, Chimichurri, Creamed Horseradish

NIMAN RANCH 6 OZ. TENDERLOIN $56

NIMAN RANCH NY STRIP 14 OZ. $80

OCEAN BEEF RIBEYE 12 oz $60

BERKSHIRE PORK CHOP $42
Caramelized Onion Soubise, Conift Fennel, Pickled Mustard Seeds, Stone-Ground Mustard jus

CREATE YOUR OWN PASTA $20

PASTA: PENNE | MACARONI | SPAGHETTI

SAUCE: MARINARA | BOLOGNESE | ALFREDO

ADD ON TO PASTA:

Bacon $8

Chicken $6

Shrimp $12

Lobster Tail $25

Mushrooms $3

Peas $3

Asparagus $3

VEGAN & VEGETARIAN

SWEET POTATO AND CHICKPEA CURRY $22
Chickpea Dumpling, Garlic Basmati Rice, Cucumber Tomato Salad, Makhani Curry Sauce

MUSHROOM RISOTTO $20
Local Oyster Mushrooms

GOLDEN HEART OF PALM $26
Crispy Heart of Palm Croquette, Spicy Mango Salsa, Local Greens, Compressed Apple, Kimchi Dressing

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SIDES

ROASTED GARLIC YUKON GOLD PUREE $10

HASSELBACK POTATO $12
Aged Cheddar, Bacon, Compound Butter, Chili oil

SMOKED BACON MAC & CHEESE $12
Smoked Bacon, Panko, Tarragon

CHARRED RAINBOW CARROTS $12
Green Goddess Yogurt, Pomegranate

CHIPOTLE CREAM CORN $12
Tajin, Crispy Tortilla & Cotija Cheese

STEAMED SEASONAL VEGETABLES $8

ROASTED MUSHROOMS AND ONIONS $12
Citrus Herb Butter

SWEET ENDINGS

KEY LIME PIE $13
Graham Crust, Key Lime Curd, Italian Meringue, Raspberry Gel, Meringue Sticks, Dehydrated lime Zest

LUXURY CHOCOLATE PETITE GATEAUX $13
Chocolate Sponge, Chocolate Mousse, Chocolate Sauce, Strawberry Cremieux, Berry Gel, Chocolate Garnish

THE CARAMEL RESERVE $15
Gluten Free Brownie, Salted Caramel, Muscovado Mousse, Pecan Praline Ganache, Bourbon Gelee, Dulce/Pecan hard Crack, Fudge Sauce, Vanilla Ice Cream, Candied Pecans

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SWEET ENDINGS

BASQUE CHEESECAKE $15
Chocolate Sauce, Berry Compote

ICE CREAM COOKIE SANDWICH $9
Sprinkle cookie with Vanilla Ice Cream, Chocolate Chip Cookie

CHEESE PLATE $24
Selection of 3 Cheeses
Spicy Nuts, Quince Paste (Fruit Jam), Honeycomb, Dry Figs, Dry Fruit, Lavash Bread, Grapes on vine, Mango Chutney, and Slices of Homemade Foccacia

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