

## *Gluten Free Dinner*

### **TUNA NICOISE SALAD 18**

green beans, potatoes, shallots, olives, eggs, tomatoes, shallot vinaigrette

### **HUMMUS 12**

sambal, vegetable crudite, corn tortilla chips

### **STEAK TARTARE 19**

hoison, green papaya, peanuts, tapioca chips

### **PULLED PORK NACHOS 16**

tortilla chips, white cheddar cheese sauce, green onion,  
black beans, jalapeños

### **CHEESE + CHARCUTERIE 24**

daily selection of artisanal cheese + charcuterie, deviled eggs,  
assorted relish

### **ROASTED CAULIFLOWER 21**

romesco yogurt, saffron, macadamia nut & grape salad

### **FAROE ISLANDS SALMON 26**

spring vegetables, marble potatoes, aji amarillo, kalamata olive

### **ROAST AMISH CHICKEN 24**

green curry, roasted baby carrots, red lentils

### **FLAT IRON STEAK 28**

turnip pudding, roasted shishito peppers, toasted hazelnuts,  
sweet chili sauce

### **8 OZ FILET MIGNON 42**

roasted asparagus, whipped potatoes, red wine reduction  
make it oscar style with sautéed lump crab + sauce béarnaise +11

### **RACK OF LAMB 45**

english pea puree, gigante beans, spring tendrils, harissa