

# The Gallery

## APPETIZERS

Black Garlic Deviled Eggs | *candied bacon, toasted baguette* / \$9

Mixed Green Salad | *tomato, sugar snap peas, avocado, sesame ginger* / \$9

Citrus Marinated Grilled Shrimp | *walnut "hummus", pickled chorizo, onion cracker* / \$14

Cheese Fritters | *remoulade, marinated tomatoes, spicy honey* / \$12

Crispy Pork Belly | *teriyaki glaze, white kimchi, cilantro* / \$11

Roasted Beets | *honey ricotta, pistachio, fennel* / \$12

## ENTREES

Barbecue Smoked Brick Chicken Breast | *maple glaze, potato gratin, carrots* / \$21

Agnolotti | *asparagus, artichoke, mushroom, saffron broth* / \$21

Miso Glazed Salmon | *quinoa, citrus, tomato ginger vinaigrette* / \$25

Jack's Creek Australian Wagyu Filet | *roasted garlic whipped potatoes, truffle butter, steak sauce* / \$47

Lamb Chops | *red lentils, pancetta, pistachio salsa verde* / \$37

Halibut | *brussels sprouts, baby potatoes, miso butter, lemongrass chili* / \$35

## DESSERTS

*please ask for our list of specialty desserts after dinner*

*consuming raw or undercooked food may increase the risk of food borne illness.*