

The Gallery

APPETIZERS

- Black Garlic Deviled Eggs | *candied bacon, toasted baguette* / \$11
- Mixed Green Salad | *tomato, sugar snap peas, avocado, sesame ginger* / \$10
- Little Gem "Elotes" Salad | *sweet corn, green goddess, Cotija cheese* / \$14
- Burrata Toast | *Amidei market tomatoes, candied pine nuts, nectarines, basil* / \$17
- Grilled Octopus | *braised chickpeas, pickled chorizo, honey lemon vinaigrette* / \$15
- Shrimp de Jonghe | *crusty bread, cocktail sauce* / \$15

ENTRÉES

- Miso Glazed Salmon | *quinoa, snap peas, citrus, teriyaki* / \$29
- Roasted Half Chicken "à la King" | *sweet garlic, carrots, mushrooms* / \$29
- Orecchiette Pasta | *vegetable bolognese, rosemary vinaigrette, parmesan* / \$21
- Halibut | *yellow curry, baby bok choy, shishito pepper* / \$39
- Prime Sirloin Steak | *whipped potato, truffle butter, veal demi* / \$29
- Blackened Albacore Tuna | *brussels sprouts, lump crab, lemongrass chili* / \$29