



APPETIZERS

Lobster Bisque <i>Tarragon Crème Fraîche</i>	10	Catalan-Style Shrimp <i>Chile and Lime Broth, Grilled Baguette</i>	15
Butternut Squash Soup <i>Brown Butter Crème Fraîche, Gingerbread Crumbs</i>	10	Selection of Charcuterie <i>Salametti, Soppressetta, Prosciutto</i>	15
Butter Lettuce Salad <i>Crispy Onion Rings, Blue Cheese Crumbles, Buttermilk Dressing</i>	11	Duck Confit Flat Bread <i>Goat Cheese, Caramelized Onion</i>	13
Roasted Baby Beet Salad <i>Smoked Goat Cheese Fondue, Mache, Lacey Croutons</i>	11	Tomato Flat Bread <i>Pesto, Mozzarella</i>	12
Carpaccio of Balik Salmon <i>Candied Onions, Crème Fraîche</i>	13	Mushroom Risotto <i>Basil, Tomato</i>	12
		Pumpkin and Rock Shrimp Risotto <i>Fines Herbes</i>	14

ENTRÉES

Lobster and Crab Pappardelle <i>Tarragon, Mushrooms, Parmigiano-Reggiano</i>	32	Braised Short Rib Cannelloni <i>Beech Mushroom Ragout</i>	24
Crispy Branzini <i>Confit Fennel, Tomatoes and Niçoise Olives, Tangerine Sauce</i>	27	Oven-Roasted Veal Strip Steak <i>Ragout of Osso Buco, Hen of the Woods Mushrooms, Rosemary Jus</i>	39
Oven-Roasted King Salmon <i>Lightly Smoked, Celery Root Flan, Apple Cider Emulsion</i>	29	Rotisserie Free Range Chicken Breast <i>Crispy Leg Ballotine, Local Roasted Root Vegetables</i>	26
Seared Scallops Three Ways <i>Caponata, Rosemary Potato with Tomato-Caper Berry Jam, Apple-Raisin Chutney</i>	25	Roasted Duck Breast <i>Red Rice Risotto</i>	32
Seared Sea Bass <i>Wilted Arugula, King Trumpet Mushrooms, Roasted Chicken Jus</i>	28	Center Cut Rotisserie Pork Chop <i>Mushroom and Potato Hash, Blue Cheese</i>	32
Grilled Garlic Prawns <i>Pistachio and Sweet Pepper Romesco, Crispy Capers, Arugula</i>	28	Duo of Beef <i>Petite Filet and Slow-Braised Short Rib, Sweet Corn and Smoked Bacon Succotash</i>	36
		Crispy Duck Leg Confit <i>Caramelized Brussels Sprouts, Pancetta, Anise-Bourbon Glaze</i>	24

❧ ❧ CHEF'S TASTING MENU ❧ ❧

*Chef Camron Woods uses the finest market ingredients available to create a nightly tasting menu.
Enhance your experience with wine pairings from Amaya's expansive, award-winning collection.*

<i>Three-course tasting menu, two options per course</i>	55	<i>With wine pairings</i>	85
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For reservations and to learn more about tonight's tasting menu options,
contact the Amaya Host at 858.314.2727