

## Small Plates

<b>Warm Olives</b>	50		
Marinated with Gin, rosemary, citrus			
<b>Ricotta Crostini Bar</b>	118		
Radishes and sea salt; smoked salmon and dill; Blueberries and honey; tomatoes and basil pesto			
<b>Red Wine Chorizo</b>	90		
Homemade chorizo, sautéed in fresh herbs and red wine			
<b>Steak Tartare</b>	110		
Truffle infused beef tenderloin tartare			
<b>Octopus Ceviche</b>	99		
Fresh cilantro, tomato, citrus and a little spice			
<b>Portobello Eggs</b>	61		
Eggs baked in Portobello mushrooms, parmesan cheese			
<b>Cheese and Charcuterie</b>	125		
Assortment of cheeses and cured meats			
<b>Seared Tuna</b>	140		
Rare seared tuna, peppercorn crusted, salsa cruda, jalepeno			
<b>Goat Cheese Toasts</b>	62		
Walnuts, and honey			
<b>Asparagus, Ham and Cheese Bundles</b>	90		
asparagus wrapped in Parma prosciutto and melted cheese			
<b>Seared Ribeye</b>	230		
roasted garlic, porcini compound butter			
		<b>Apple Brie Salad</b>	85
		Mixed baby greens, apples, brie, ginger citrus dressing, dried cranberries, pecans	
		<b>Shrimp in Vanilla Beurre Blanc</b>	135
		seared shrimp, vanilla infused sauce	
		<b>Scallop and Beetroot Carpaccio</b>	101
		Truffle citrus vinaigrette	
		<b>Strawberry, Asparagus, Quinoa Salad</b>	80
		Strawberry and asparagus salad, complete with red quinoa and a honey balsamic vinaigrette.	
		<b>Baked Brie</b>	90
		Brandy kissed sautéed apples and pears with our favorite baked cheese	
		<b>Gnocchi Tasting</b>	60
		Sweet potato gnocchi three ways: gorgonzola sauce, mushroom ragout, tomato ragout	
		<b><u>Sweet Bites</u></b>	
		<b>Assorted Flavors of Nougat</b>	65
		Strawberry, Pistachio, Amaretto	
		<b>Assorted Mini Cakes</b>	65
		Ask your server for our flavors	
		<b>Cocobel Assorted Truffles</b>	70
		Ask your server for our flavours	

Prices are tax included and subject to 10% service charge.