

## APPETIZERS

CRISPY SWEET POTATO\* / 15 / VEG / ROMESCO, HAZELNUT & OAT STREUSEL, CRÈME FRAÎCHE, BLACK GARLIC MOLASSES

JUMBO LUMP CRABCAKE\* / MP / DFO / AJO BLANCO SAUCE, GRAPEFRUIT, MARCONA ALMOND, BABY ARUGULA, CRISPY HAM

GRILLED OCTOPUS\*\* / 19 / GF, DF / SERVED CHILLED, BLACK GARLIC AIOLI, GIGANTE BEANS, MARINATED TOMATOES, PICKLED PEPPERS, PRESERVED LEMON

ROASTED BEETS / 15 / VO, GFO / WHIPPED FETA, FARRO, MINT, POMEGRANATE MOLASSES, POPPED SORGHUM

FRIED OYSTERS \*\* / 18 / DFO / EAST COAST OYSTERS, CORNBREAD, PEPPER RELISH, COLLARD & CARROT SLAW, YUZU KOSHO AIOLI

APPLE SALAD\* / 15 / VEG, GFO, DFO / WATERCRESS, FIREFLY BLACK & BLUE CHEESE, SHAVED CARROT, CELERY, SAVORY SEED & NUT GRANOLA, TARRAGON-DIJON VINAIGRETTE

PARSNIP CONFIT / 14 / VEG O, GF, DFO / GUANCIALE, PICKLED CURRANTS, ESPELETTE, SAFFRON YOGURT

## ENTRÉES

CHICKEN & DUMPLINGS PAPRIKASH / 25 / GFO / CONFIT CHICKEN LEG & THIGH, FRIED BUTTERMILK BISCUITS, ROASTED MUSHROOMS, PAPRIKASH SAUCE

DUCK BREAST\*\* / 33 / GFO, DFO / SORGHUM-GLAZE, FARRO, SPINACH, CHARRED CARROTS, BUTTERNUT CREAM

ORO PASTA CO. TROTTOLE\*\* / 30 / STEAMED MUSSELS, CONFIT TOMATOES, PARMESAN CREAM, HERBS

GREEN HARISSA MUSHROOMS\* / 25 / V, GF / ROASTED CAULIFLOWER, COCONUT CURRY CREAM, TOASTED PINE NUT VINAIGRETTE, CILANTRO, MINT

HOKKAIDO SCALLOPS\*\* / 34 / GF / POTATO PURÉE, CELERIAC REMOULADE, TRUFFLE BUTTER, CRISPY LEEK

PORK LOIN\*\* / 27 / GF / RED CABBAGE & APPLE SALAD, BAKED CHERRIES, ALMOND DUKKAH\*

WAGYU BEEF\*\* / MP / "MISHIMA RESERVE KUROGE WASHU BEEF", CHEF'S DAILY PREPARATION

## SIDES

HOUSE CUT FRIES / 10 / GF, DF, VO  
HEINZ ORGANIC KETCHUP, GARLIC AIOLI

FARMER'S SALAD / 13 / V, GF  
GRILLED LEMON VINAIGRETTE,  
SEASONAL LOCAL PRODUCE, PUMPKIN SEEDS

PICKLE POT / 8 / V, GF  
SELECTION OF HOUSE PICKLES & FERMENTS

## DESSERTS

PEAR & POMEGRANATE UPSIDE-DOWN CAKE\* / 10 / VEG  
CARDAMOM & ALMOND CAKE, PISTACHIO CREAM,  
POMEGRANATE MOLASSES

KEY LIME CHEESECAKE MOUSSE / 10 / VEG, GFO  
GINGER COOKIE CRUMBLE, RASPBERRY COULIS

GIANDUJA TARTLET\* / 12 / VEG  
CHOCOLATE TART SHELL, GIANDUJA GANACHE,  
ESPRESSO MERINGUE, FEUILLETINE, COCOA NIBS

CHEESE PLATE / 18 / VEG  
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE  
EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

\*\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED -  
CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR  
RISK OF FOOD BORNE ILLNESSES

(\* ) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO)  
VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE/GLUTEN-  
FREE OPTION - (DF/DFO) DAIRY FREE/DAIRY FREE OPTION

DINNER

amuse  
RESTAURANT

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON