

## dinner specials

### LIBATION

Protos Verdejo '15 (Rueda, Spain) 11  
flavors of green apple & tropical fruits balanced by slightly bitter herbs on the finish

### SOUP

Chippewa w/ Pancetta & Croutons 7.5 / 9.5

### APPETIZERS

1 ½ lbs Local Steamers 28.5

Black Sea Bass Ceviche w/ Citrus Salad & Red Shiso 16


Fried Organic Zucchini Chips w/ Marinara 12

\* Blistered Shishito Peppers w/ Garlic & Tamari 14

### ENTRÉES

\* Grilled Tuna w/ Botija Olive & Bell Pepper Gremolata 33  
freekeh & grilled broccoli

\* Pan Seared Duck Breast w/ Raspberry Cabernet Reduction 27  
celery root-parsnip purée & roasted brussel sprouts

\* Chick Pea & Sweet Potato Cakes w/ Salsa Verde 24  
cucumber tomato salad w/ avocado

Fried Whole Black Sea Bass w/ Ginger Tamari Reduction 45  
grilled broccoli & green jasmine rice

One check per table. A maximum of three credit cards per check.

\*Consuming raw or undercooked meats, seafood or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

\* wellness challenge approved [wfeh.org](http://wfeh.org)