

SMART HEARTS

LET IT BEGIN

choose one

"HEART BEET" SALAD

crispy goat cheese, wild arugula, shaved red onion, pistachio crumble, blood orange vinaigrette
paired with WITHER HILLS, SAUVIGNON BLANC- 9 | gl

SPICY TUNA TARTAR

wasabi avocado mousse, tobiko red caviar, grilled french baguette, chili oil
NEWTON, CLARET - 14 | gl

MAIN

choose one

SEAFOOD PAELLA ^{GF}

manila clams, mussels, shrimp, scallop, spanish chorizo, saffron rice, saffron aioli
BARONE FINI, PINOT GRIGIO - 11 | gl

ROASTED CHICKEN BREAST ^{GF}

quinoa, roasted vegetables, morrocan bbq sauce
MARTIN RAY, CHARDONNAY - 12 | gl

PAN SEARED SCALLOPS ^{GF}

winter squash risotto, sage and blackberry gastrique, brussel leaves salad
WITHER HILLS, SAUVIGNON BLANC- 9 | gl

INDULGE

choose one

"SMORES"

graham cracker crumbles, chocolate gelato, toasted marshmallow fluff
DOWS PORTO - 11 | gl

VANILLA BEAN PANNA COTTA ^{GF}

raspberry gelee, mixed berry coulis
AVISSI, PROSECCO - 9 | gl



**3 COURSE
WINE PAIRING
+\$29
PER PERSON
MUST SELECT WINES
FROM SPECIFIC COURSE**

^{GF} gluten free

*While we offer gluten free menu options we are not a gluten free environment.

*Cross contamination can occur & we are unable to guarantee that any of thitemns can be free of allergens.

*eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition.

Menu is subject to change without notice.