



welcome
to our table



small plates

Table Bread Service | homemade puff pastry, balsamic-oregano oil, nduja cream \$10

Dressed Oysters | 1/2 dozen west coast, rosé mignonette, cucumber-mint \$24

Smoked Burrata | rainbow beet carpaccio, pistachio-basil pesto \$20

Hamachi Tiradito | aji amarillo leche de tigre, torched orange, crispy quinoa \$24

Venison Carpaccio | arugula, crispy capers, parmigiano, raspberry truffle caviar \$22

Scallop & Wagyu Tartare | rice crisp, yuzu truffle vinaigrette \$22

Morcilla Spring Rolls | onion marmalade, madeira wine \$14

Medjool Dates | cantimpalo chorizo, goat cheese, truffle aioli \$12

cheese & charcuterie

Minimum selection of 3
Served with onion jam, olives, rustic bread

Cheese

Beemster XO Gouda | Netherlands aged 26 months \$6

Bayley Hazen Blue | Vermont \$6

Delice Bourgogne Triple Crème | France \$6

Taleggio | Italy \$5

Charcuterie

Prosciutto San Daniele | Italy aged 24 months \$6

Wild Boar Salami | USA \$7

Calabrese | Italy \$5

Lonzino | Italy \$6

Rosette de Lyon | France \$6

caviar & champagne experience

Classic Osetra | Caviar Russe (28g),
Blini, Crème Fraîche, Two Glasses of
Grower Champagne \$150



medium plates

Pernod Mussels | pernod cream, chili oil, toasted baguette \$18

Grilled Provoleta | confit tomato, gremolata, rustic bread \$22

Lamb Baklava | braised lamb, spiced pistachio, honey-orange glaze \$18

Pulpo Ceviche | hearts of palm, cilantro, red onion, serano \$26

Roasted Cauliflower | curry-coconut cream, scallion gremolata \$16

soups & salads

Corn & Crab Chowder \$12

Almond Gazpacho \$12

Caesar Salad | pork belly croutons, parmesan, anchovy vinaigrette \$16

Summer Salad | arugula, pomodorini, compressed watermelon, feta, toasted almonds, mint \$16

Niçoise Salad | grilled tuna, boiled egg, green beans, baby potatoes, tomato, kalamata olives \$20

Add Protein | steak \$10, chicken \$8, grilled shrimp \$10, tuna \$14

rice & pasta

Housemade Spaghetti
choice of pomodoro OR cacio e pepe \$23

Mariano's Gnocchi | tomato passata, basil, parmesan \$22

Braised Lamb Moussaka
pasta-eggplant layers, sage béchamel, grilled halloumi \$22

Wild Mushroom Risotto
manchego, truffle pesto \$28

Crispy Paella | seafood, chorizo, vela pepper \$26

Sides | *Sautéed Mushrooms* \$10, *Brussels Sprouts* \$10
Cilantro Rice \$5, *Grilled Asparagus* \$10
Herbed Mashed Potatoes \$8, *Fries* \$6 (Truffle \$10)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
20% gratuity will be applied to parties of 6 or more.

fish & seafood

Lobster Thermidor Fondue
gruyère-cognac sauce, grilled rustic bread \$40

Local Grouper | bacon-pistachio crust, roasted cauliflower florets \$36

Branzino Moqueca | roasted pepper- coconut cream stew, jasmine rice \$28

Zarzuela | seafood "hot pot," chorizo, clam-tomato broth, mussels, cilantro rice \$45

meats

42oz Creek Stone Farm Tomahawk \$142

Choice of chimichurri, béarnaise, black truffle butter, or peppercorn sauce
– *Surf it up* | add lobster tail \$32

Vinya Burger | American Wagyu by Meat N' Bone, smoked gouda, bacon, fried egg, caramelized onion, truffle aioli, brioche bun, served with fries \$22

Smoked Bone-In Short Rib | red cabbage slaw, chimichurri aioli, homemade barbeque sauce.
Served with corn tortillas \$65

Chateaubriand 6oz
béarnaise sauce, asparagus \$39

Moroccan Lamb Chop | herb-panko crusted, charred onion-baba ghanoush, crispy chickpea salad \$48

Roasted Half Chicken | herbed mashed potatoes, lemon-thyme au jus \$26





desserts

Piña Colada Pavlova *\$12*

Key Lime Pie *\$10*

Guava Flan *\$8*

Carrot Cake Tres Leches *\$10*

Tableside Tiramisu *\$12*