

THE CHEF & I

SMALL PLATES AND SHAREABLES

BEEF TARTARE 18*

AGED BEEF TERES MAJOR STEAK MINCED WITH FRESH SHALLOTS, HERBS, RED WINE, SPICES AND EGG IN A LIGHT DRESSING WITH DEPTH OF FLAVOR, GRILLED BREADS, EGG YOLK

ROASTED RED BELL PIMENTO CHEESE AND HOUSE BACON 12

TWO ARTISAN CHEESES FOLDED WITH ROASTED RED BELL PEPPERS AND A SPICED AIOLI, SPREAD ON WARM TOASTED GRILLED CROSTINI, TOPPED WITH HOUSE CANDIED BACON LARDONS

CARAMELIZED CAULIFLOWER WITH LOCAL WHIPPED GOAT CHEESE 13

PAN ROASTED CAULIFLOWER SEASONED WITH FRESH HERBS AND SEA SALT, SERVED ON GRILLED FOCACCIA CROSTINI, WHIPPED GOAT CHEESE, PISTACHIO PESTO, CANDIED NUTS AND LOCAL HONEY

TODAY'S TAQUITO CREATION 13

INDULGE IN TODAY'S INSPIRED CREATION

HOUSE SMOKED SALMON AND CURED MEATS CHARCUTERIE BOARD 18

OUR VERSION OF A CHARCUTERIE WITH HOUSE BRINED AND SMOKED SALMON, CURED MATES, PISTACHIO PESTO, LOCAL HONEY, OLIVE TAPENADE AND PICKLED VEGETABLES WITH TODAY'S REGIONAL/LOCAL CHEESE AND WARM CROSTINI

MARINATED SALMON BELLY 14

WILD SALMON BELLY MARINATED IN BROWN SUGAR, CHILIES, SOY SAUCE AND SWEET MIRIN, PAN ROASTED AND SERVED OVER A SMEAR OF WHIPPED YUKON POTATOES WITH HOUSE PICKLED VEGETABLES AND UNAGI

CARAMELIZED BRUSSELS SPROUTS AND HOUSE BACON 12

THINLY SHREDDED BRUSSELS SAUTEED CRISPY WITH HOUSE BACON LARDONS, SWEET ONIONS, LEMON ZEST AND CHILE FLAKES, COOKED CRISPY AND FINISHED WITH PARMESAN, GOAT CHEESE AND AN APPLE CIDER GLAZE

JUMBO LUMP CRAB WONTON RANGOON 15

OUR TAKE ON A CLASSIC CRAB RANGOON... A PAN FRIED CRISPY WONTON TOPPED WITH WHIPPED CREAMY GOAT CHEESE, FRESH AVOCADO, HOUSE CANDIED BACON AND CHILLED JUMBO LUMP CRAB SALAD, FINISHED WITH CITRUS ZESTS AND UNAGI

ORANGE DUCK CONFIT WONTON RANGOON 15

A PAN FRIED CRISPY WONTON TOPPED WITH WHIPPED CREAMY GOAT CHEESE, FRESH AVOCADO, DUCK CONFIT TOSSED IN A CREAMY ORANGE VINAIGRETTE WITH FRESH DICED JALAPEÑO AND ALMOND SLIVERS

HOUSE BACON AND YUKON POTATO POUTINE 14

ROASTED CRISPY YUKON POTATOES AND CHEESE CURDS FOLDED WITH OUR HOUSE BACON LARDONS AND FINISHED WITH SMOKY BACON BROWN GRAVY

SALADS

LUMP CRAB AND LOBSTER BISQUE 12

A RICH LOBSTER STOCK INFUSED WITH ROASTED VEGETABLES AND LOBSTER SHELLS, STRAINED AND FINISHED WITH WHITE WINE AND CREAM, FOLDED WITH LUMP CRAB MEAT AND SPICES, SMOKED PAPRIKA OIL, GRILLED CHEESY BREAD BATON

GRANNY SMITH APPLE AND ARUGULA SALAD 12

PEPPERY ARUGULA TOSSED WITH GRANNY SMITH APPLE MATCHSTICKS, IMPORTED FETA CHEESE, ROASTED RED BELL PEPPERS, AND CANDIED NUTS, TOSSED IN A ROASTED FRESNO CHILE AND LOCAL HONEY VINAIGRETTE

ROASTED WARM SPAGHETTI SQUASH AND BURRATA 15

ROASTED SPAGHETTI SQUASH SLIGHTLY WARMED AND FOLDED WITH FETA CHEESE, FRESH THYME, APPLE CIDER VINEGAR AND SEASONINGS WITH CANDIED PECANS, SERVED WITH LIGHTLY DRESSED ARUGULA AND FRESH CREAMY BURRATA CHEESE WITH VIRGIN OLIVE OIL

LOCAL GREENS AND GRILLED BOSC PEARS 14

LOCAL ASSORTED FRESH GREENS TOSSED IN A COCONUT VINAIGRETTE WITH GRILLED BOSC PEARS, ROASTED HEARTS OF PALM, DRIED MISSION FIGS, CANDIED ALMONDS, AND DRUNKEN GOAT CHEESE WITH FRESH BASIL LEAVES

ROASTED BUTTERNUT CAPRESE SALAD 13

PAN ROASTED BUTTERNUT SQUASH MEDALLIONS LAYERED OVER THICK CUT BEEFSTEAK TOMATOES, FRESH WHOLE MILK MOZZARELLA CHEESE AND OUR HOUSE PISTACHIO PESTO, FINISHED WITH VIRGIN OLIVE OIL AND BALSAMIC VINEGAR GLAZE

ADD ON A PROTEIN TO ANY OF THE ABOVE CREATIONS 7

HOUSE CURED BACON / CHICKEN / SMOKED SALMON / SHRIMP / BEEF / AHI TUNA

*THESE PRODUCTS ARE SERVED UNDERCOOKED OR RAW - CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS