

Breeze

DINNER MENU

BEGINNINGS

Mishima Reserve Wagyu 20 (gf)
Blistered shishito, aged soy
Maldon sea salt

Day Boat Scallops 22 (gf)
Cauliflower creme, braised fennel

Truffle Burrata 19 (gf, vg)
Oyster, shitake, cremini mushrooms
aged balsamic

Low and Slow Beet 18 (gf, v, vg)
Watermelon radish, microgreens
maple vinaigrette

SOUPS & SALADS

Portuguese Kale Soup 16 (gf)
Chorizo, potato, leeks

Nantucket Clam Chowder 16 (gf)
Chopped quahogs, celery, fennel, leeks

Grilled Caesar 15
Kale, romaine, white anchovies
ciabatta toast, shaved parmigiana

Radicchio Salad 14 (gf, vg)
Carrot ribbons, toasted almonds, citrus vinaigrette

(v) vegan (vg) vegetarian (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

ENTRÉES

Butternut Squash Ravioli 30 (vg)
Toasted pine nuts, sage butter

Short Rib Bolognese 36
San Marzano tomatoes, whipped ricotta, basil
oregano, aged parmigiana

Impressed Chicken 35 (gf)
Organic half chicken, whipped chive
yukon potatoes, rosemary jus

Grilled Swordfish 40 (gf)
Rainbow chard, Meyer lemon
beurre blanc

Atlantic Salmon 38 (gf)
Yardlong beans, caulilini, citrus butter sauce

Grilled Prime Strip Steak 49 (gf)
Grass fed, Mille-Feuille potato gratin,
asparagus, beef jus

SWEETS

Flourless Chocolate Cake 16 (gf, v)
Toffee, pecan sauce, raspberry

Warm Apple Tart 16 (v)
Vanilla gelato

Gelato 12 (gf, v)
2 scoops vanilla or chocolate

Sorbet 12 (gf, vg)
2 scoops raspberry or strawberry lime