

# S O M E R S E T

## GOLD COAST

ENDIVE AND AVOCADO SALAD caesar dressing, torn croutons	14	CONFIT TUNA NIÇOISE olives, fennel, sambal gribiche	24
ROASTED ZUCCHINI SALAD tomato-almond pesto, pecorino	14	“LYONNAISE SALAD” crispy poached egg, warm bacon dressing	19
AVOCADO & CRUDITE TOAST grilled focaccia, shaved vegetables	14		
CORN AND CHEDDAR CROQUETTES chipotle, lime, coriander	14	GARGANELLI & LOBSTER SAUSAGE green chili butter, lime, tobiko	18
BUTTERNUT SQUASH SOUP brown butter, crème fraiche	12	BURATTA CAMELLE yeasted butter, mushrooms, cured yolk	16
GRILLED TUNA CARPACCIO crushed olives, citrus, dill	17	LEMON-PARMESAN RISOTTO fennel, herb tea, black pepper	16
CHILLED KUSSHI OYSTER basil mignonette	18	STRACIATELLA & TOMATO FLATBREAD baby arugula, roasted cherry tomatoes	16
WARM SEAFOOD SALAD calamari, shrimp, scallops, octopus	16	FLATBREAD TARTE FLAMBÉE caramelized onions, bacon, gruyere	15
SPICY CRAB ON CRISPY RICE king crab, red chili emulsion	16		
ROHAN DUCK CONFIT french lentils, autumn plum	16	PORCINI CRUSTED SALMON lemon broth, herbal spinach	29
MASHED POTATOES butter, cream, salt	10	WOOD-FIRED NY STRIP roasted mushrooms, green chili chimichurri	34
BRUSSELS SPROUTS pistachio-basil pesto, lemon	10	BONE IN PORK CHOP smokey piperade, thyme crumbs	29
HOUSE FRENCH FRIES sea salt, aioli	9	ORGANIC FRIED CHICKEN agrodolce sauce, warm “potato salad”	29
WILD MUSHROOMS lemon-wine butter	9	SEARED SCALLOPS espelette beurre blanc, haricots verts	32
SPICE ROASTED CARROTS sour cream, toasted seeds	10	SOMERSET CHEESEBURGER black truffle, crispy onions, frisée	18

