

## COCKTAILS

<b>HIBISCUS MARGARITA</b>	<b>23</b>
Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.	
<b>COCONUT MOJITO</b>	<b>23</b>
Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.	
<b>PINK COSMO</b>	<b>23</b>
Titos Vodka. Cointreau Orange Liqueur. Cranberry Juice. Lime Juice.	
<b>MAYBOURNE OLD FASHIONED</b>	<b>27</b>
Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.	
<b>TERRACE SPRITZ</b>	<b>20</b>
Aperol. Passionfruit. Sparkling Wine. Tonic.	
<b>PEAR BELLINI</b>	<b>20</b>
Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.	
<b>PIMM'S CUP</b>	<b>20</b>
Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.	
<b>BLOODY MARY</b>	<b>20</b>
Absolut Elyx Vodka. House Bloody Mary Mix.	
<b>SPIRIT-FREE</b>	
<b>SPICY MXRG</b>	<b>18</b>
Lyre's Agave Blanco. Jalapeño. Lime. Poblano Agave.	
<b>NO-GRONI</b>	<b>18</b>
Lyre's Botanical Spirit & Aperitif Rosso. Blood Orange. MB Italian N/A Bitter.	
<b>X-PRESSO MARTINI*</b>	<b>18</b>
Lyre's Coffee. Espresso. Vanilla. Milk Tincture.	

## WINE BY THE GLASS

<b>CHAMPAGNE</b>	
Billecart-Salmon 'La Réserve'	<b>37</b>
Billecart-Salmon 'Le Rosé'	<b>62</b>
Perrier-Jouët 'Grand Brut'	<b>44</b>
<b>WHITE</b>	
Pinot Grigio, Scarpetta, Italy 2023	<b>17</b>
Grüner Veltliner, Bründlmayer 'L&T', Austria 2023	<b>19</b>
Riesling, Selbach-Oster 'Zeltinger Sonnenuhr' Kabinett, Germany 2021	<b>19</b>
Sancerre, Domaine Laporte, France 2023	<b>26</b>
Sauvignon Blanc, Matanzas Creek, Sonoma 2023	<b>18</b>
Chablis, Domaine Long-Depaquit, France 2022	<b>26</b>
Burgundy, Albert Bichot 'Secret de Famille', France 2020	<b>28</b>
Chardonnay, Far Niente, California 2023	<b>31</b>
<b>ROSÉ</b>	
Provence, Sainte Marguerite 'Symphonie' 2023	<b>21</b>
<b>RED</b>	
Burgundy, Albert Bichot 'Origines' France 2022	<b>24</b>
Pinot Noir, Rhys Vineyards, Anderson Valley 2019	<b>25</b>
Malbec, Tintonero Reserve, Argentina 2021	<b>18</b>
Syrah, Thomas Farge Saint-Joseph France 2021	<b>28</b>
Montalcino, La Sorena, Italy 2020	<b>23</b>
Bordeaux, Echo de Lynch-Bages, France 2019	<b>36</b>
Cabernet, Clos du Val, Napa 2022	<b>28</b>
Cabernet, Opus One 'Overture', Napa MV	<b>95</b>



## DINNER



## APPETIZERS & SALADS

<b>TAJIMA WAGYU BEEF TATAKI</b> local radish carpaccio, Japanese mustard, mountain plum (G.)	<b>36</b>
<b>ROASTED LOCAL BEETS</b> dates, walnuts, xeres vinegar (VGN.N.R)	<b>25</b>
<b>CHAR-GRILLED PRAWNS</b> harissa butter, singed lemon (S)	<b>35</b>
<b>HEIRLOOM TOMATO GAZPACHO</b> watermelon, marcona almonds, goat cheese espuma (V.N.D.)	<b>22</b>
<b>RED SNAPPER CRUDO**</b> kombu cured, smoked soy sauce, pickled daikon radish	<b>32</b>
<b>MARINATED SWEET SHRIMP</b> fresh hearts of palm, green mango, Thai vinaigrette (R.G.)	<b>32</b>
<b>PUGLIAN BURRATA</b> fermented blueberries, aged balsamic vinegar, warm polenta bread	<b>34</b>
<b>LITTLE GEM CAESAR SALAD</b> baby gem, avocado, olive oil toasted breadcrumbs (G.V.)	<b>28</b>
<b>TERRACE SALAD</b> cucumber dressing, crisp jicama, local radish (V.N.)	<b>26</b>
<b>COMPRESSED WATERMELON</b> purple Haze, serrano ham, toasted peanuts (N.P.)	<b>24</b>

**ADD**  
steak 28   salmon\*\* 25   grilled prawns\*\* 20   chicken 18



## ENTRÉES

<b>SEARED DAY BOAT SCALLOPS**</b> Chipotle cream sauce, summer vegetable succotash, crispy pancetta (S.D.A.P)	<b>40</b>
<b>KING SALMON PAVE</b> asparagus marmalade, charred asparagus, potato terrine (A)	<b>45</b>
<b>SLOW COOKED HALIBUT</b> summer corn, herb risotto, vanilla essence	<b>46</b>
<b>WHOLE GRILLED BRANZINO**</b> heirloom tomato, shiro dashi, olive oil	<b>50</b>
<b>HERITAGE CHICKEN</b> herbed farro, spring vegetables, tarragon emulsion (A)	<b>42</b>
<b>GRILLED LAMBCHOPS</b> mint, red onion, labneh	<b>54</b>
<b>ALL-NATURAL ROHAN DUCK BREAST</b> jasmine tea, snap peas, poached cherries (A)	<b>53</b>
<b>SLOW-COOKED KING TRUMPET MUSHROOM</b> onion soubise, black garlic aigre-doux, crispy kale (VGN)	<b>31</b>
<b>YUKON GOLD POTATO GNOCCHI</b> grilled corn, chili oil, aged pecorino (v.g.)	<b>32</b>
<b>RIGATONI BOLOGNESE</b> beef, veal, parsley, parmesan (G.A.)	<b>38</b>
<b>MUSSEL AND CLAM RADIATORI</b> white wine saffron emulsion, soft herbs (G.S.A.)	<b>39</b>
<b>CORN AGNOLOTTI</b> chanterelles, chives, parmesan, black truffle (G)	<b>39</b>

## SIDES 18

<b>WOODLAND MUSHROOMS</b> (VGN)
<b>SUMMER CORN</b> (D)
<b>CHARRED BROCCOLINI</b> (N.V.)
<b>SHOESTRING FRIES</b> (V)
<b>POMME PURÉE</b> (V)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

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