



## TAKE OUT MENU

### SOUP

*Cream of Yukon Gold Potato & Cauliflower, Truffle Oil & Chives*

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6/12

### APPETIZERS

#### HOUSE CURED GRAVLAX

*Curry Cilantro Lime Aioli, Pickled Red Onion, Lavash*

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6

#### SAUSAGE & GREENS PIE

*Yogurt Sauce*

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18

#### PICKLED SHRIMP

*Fennel, Cucumber, Caper, Herbs & Mango Chili Aioli*

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18

#### HOUSE MADE FETTUCCINE

*Spicy Beef & Pork Ragu*

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18



### **TRUFFLE GNOCCHI**

*Sage Brown Butter Parmasen, Lump Crab*

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18

## **SALADS**

### **CAESAR**

*Creamy Horseradish Caesar Dressing, Toasted Pine Nuts, Cayenne Pepper  
Croutons and Shaved Parmesan*

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12

### **THE WEDGE**

*Apple Wood Smoked Bacon, Grape Tomatoes, Pickled Red Onion, Jalapeno  
Herb Blue Cheese Dressing*

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12

### **MARISOL'S ORGANIC**

*Dried Cherries, Stilton Blue Cheese, Honey Dijon vinaigrette and Marcona  
Almonds*

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12



## ENTREES

### **TWICE ROASTED CRISPY DUCK**

*Spiced Red Wine Glaze*

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36

### **GARLIC, THYME AND ROSEMARY MARINATED RACK OF LAMB**

*Dried Strawberry Gastrique*

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42

### **GRILLED CENTER-CUT FILET**

*Stilton, Black Peppercorn, Port, Veal Stock*

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38

### **GRILLED VEAL CHOP**

*Shiitake, Ham, Sage, Leeks, Madiera, Veal Stock*

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42

### **FLOUNDER EN PAPILLOTE**

*Curry Ginger Lime Butter & Lump Crab*

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35



**OLIVE OIL POACHED SCOTTISH SALMON**

*Orange Truffle Olive Oil Emulsion & Seared Scallop*

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**PAN SEARED & ROASTED MAHI**

*Chipotle, Honey, Cilantro Vinaigrette & Shrimp*

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35