

# NOVEL | RESTAURANT

## APPETIZERS

### BISTRO SALAD

baby greens, roasted red peppers, red onion, fennel, basil vinaigrette

### CAESAR

romaine, croutons, Romano, classic dressing

### STEAK TARTAR

capers, yolk puree, chilled soubise, mustard seeds

### CRISPY CALAMARI

cherry peppers, pickled onion, lemon aioli

### ASPARAGUS

soft boiled egg, crispy prosciutto, arugula, truffle vinaigrette

### POTATO GNOCCHI

tomato, basil, evoo

### OYSTERS (3)

cocktail sauce, green apple mignonette

## 20.19

### BUTTERMILK FRIED CHICKEN

whipped potato, broccolini, country gravy

### PORK TENDERLOIN

sauerkraut bratwurst potato hash, mustard demi glace

### CAMPANELLE

artichokes, tomato, arugula, chardonnay sauce

## 30.19

### SCALLOPS

saffron garlic puree, romesco sauce, roasted grapes, fingerling potato, marcona almond crumble, asparagus

### SALMON

saffron risotto, golden raisin caper vinaigrette, asparagus

### ORGANIC CHICKEN MARSALA

wild mushrooms, whipped potato

## 40.19

### HALIBUT

cashew crusted, warm potato & crab salad, coconut curry broth

### SMOKED SHORT RIBS

creamed corn, tomato glaze

## 50.19

### FILET MIGNON

tomato bacon agro dolce, whipped potato, demi glace

## DESSERT

### MILK CHOCOLATE CUSTARD

meringue, lemon zest