

amuse

BISTRO TRIO

WHOLE GRAIN MUSTARD HUMMUS, BABA GANOUSH,
KALAMATA TAPANADE, CURRIED FLATBREAD,
CARAMELIZED ONION POINTS, CRUDITE

\$9

SMOKED SALMON BRUSCHETTA

LEMON CAPER BOURSIN, TOMATO CONFIT, SPROUTS,
CUCUMBER, RED ONION

\$9

DARWIN OYSTERS

STURGEON CAVIAR, HOUSE HOT SAUCE, HORSERADISH,
ALAEA, CRACKED BLACK PEPPER, LEMON

\$12

AVOCADO DEL TORO

TUNA TAR TARE, SLICED AVOCADO, ALASKAN SALMON SKIN
GRATIN, SLAW, HOISIN-PLUM DRIZZLE

\$12

FRITES DE PARIS

HOUSE FRITES, TRUFFLED FLEUR DE SEL, SAFFRON AIOLI

\$6

MOZZARELLA CAPRESE

ROMA TOMATO, BUFFALO MOZZARELLA, ARUGULA,
ARTICHOKE HEARTS, ASPARAGUS, BALSAMIC, ROASTED
GARLIC OIL

\$8

DARWIN SALAD

MIXED GREENS, ROASTED BEET, CHEVRE, SPICED
WALNUTS, CHERRY TOMATOES, SHAVED RED ONION, DUCK
CRACKLE, BALSAMIC VINAIGRETTE

\$8

ENSALATA EN NOURRITURE

GRILLED CALAMARI, MIXED GREENS, ARTICHOKE HEARTS,
TOMATO, ONION, PARMESAN, KALAMATA TAPENADE,
CROUTON, HOUSE VINAIGRETTE

\$12

POTAGE

BUTTERNUT SQUASH BISQUE OR SOUP DE JOUR

\$5