



**BRavo**  
RESTAURANT & LOUNGE

## FOR THE TABLE

Marinated olives, rosemary, aged balsamic	4
Truffle scented fried cauliflower, roast garlic aioli	8
Roasted brussel sprouts, pickled plums, shaved parmesan	10
Smoked cheddar and chorizo fritters, spicy marinara	11
Fresh mussels in: ~ lemongrass, coconut, basil	17
~ spicy chipotle cream	17
Charcuterie plate w/duck sausage, meats, olives & cheese	19
Chef's 5 course tasting menu (requires entire table to participate)	50/Person

## SMALL PLATES

Fresh soup of the day	9
Classic caesar with lemon parmesan croutons	9
Organic greens, roasted beets, honey scented goat cheese, candied walnuts	11
Lobster wontons, brown butter and curry emulsion	13
Crispy pork shoulder confit, spicy cucumber salad	13

## MADE FOR SHARING

Tagliatelle with house made bacon, charred cauliflower, truffle oil	14
Crispy calamari with fried garlic, fresno peppers and sweet chile gastrique	14
Cumin spiced prawns, avocado aioli, salsa verde	15
Panzanella salad with house made sourdough, basil, pine nuts	15
Seared scallops, chorizo, celery root, spiced squash puree	17

## ENTREES

Smoked tofu, quinoa, kale and beet salad, pumpkin seeds, dijon vinaigrette	18
Penne with chicken in fresh basil pesto	19
Port braised beef shoulder, truffle mash, mushroom ragout	24
Scallop wrapped ahi tuna, kale gomaee, sesame and chile aioli	26
Local duck trio: breast, croquette, farmer sausage and potato hash	27
Lamb osso bucco, tomato and saffron scented risotto	27
Seared wild sockeye salmon, roast fennel, Italian sausage, mussels, saffron cream	28
AAA Beef tenderloin, parmesan cream, potato pavé, caramelized onion	~ 6oz 33
	~ 8oz 39
Herb crusted rack of lamb, gnocchi and lamb leg ragout	~ 2 chop 31
	~ 4 chop 39